

25 TH ANNIVERSARY ISSUE



MARTHA STEWART

Living

time to
celebrate!

229
**SEASONAL
DELIGHTS &
SURPRISES**

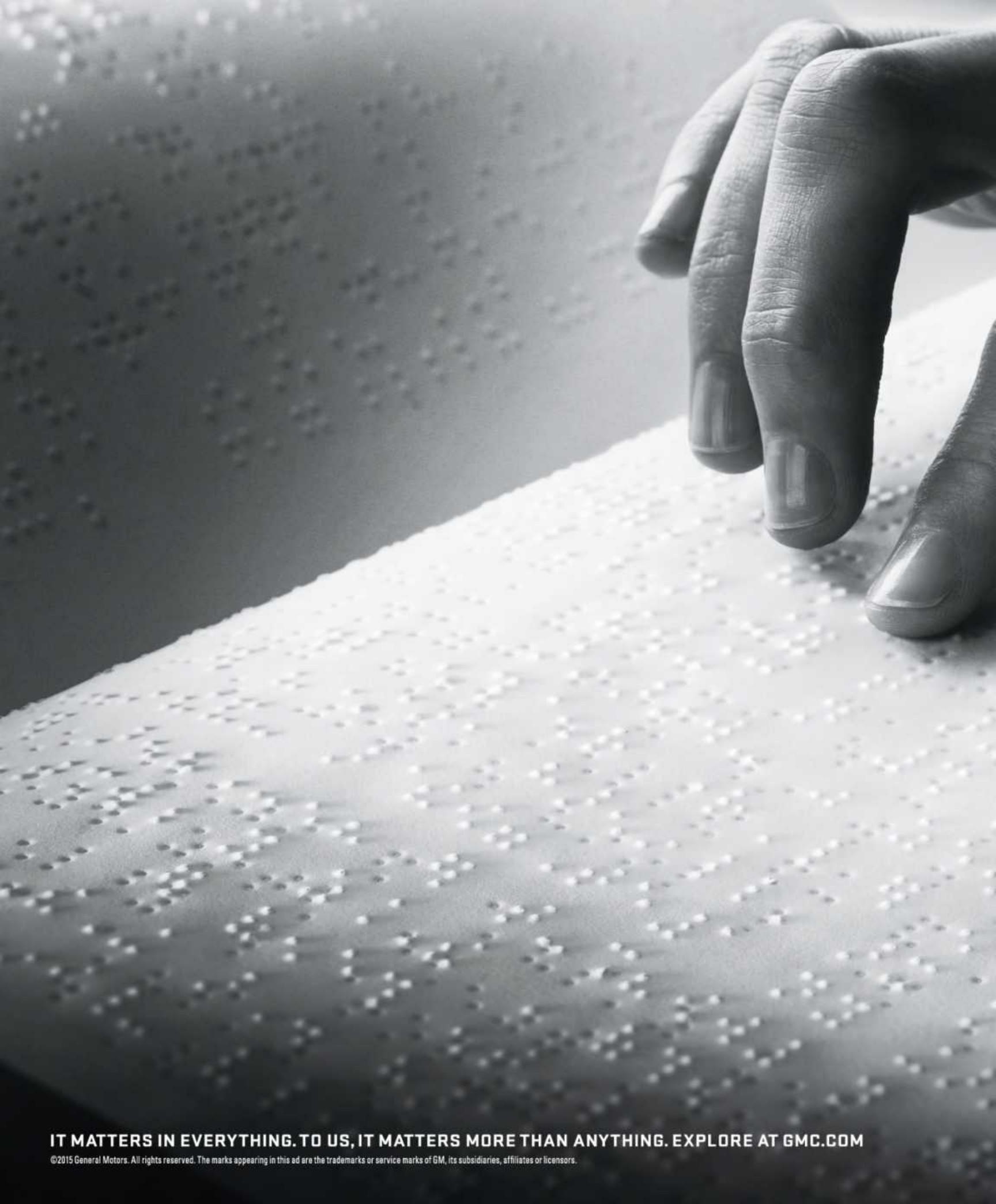
joyful holiday
decorations

classic dishes
with delicious
twists

gifts for
everyone on
your list

PLUS
sweet treats
for all

Martha works
her magic in
a sugar-crafted
fantasyland,
as painted by artist
Will Cotton.



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A close-up, high-angle photograph of a woman's face, likely Gigi Hadid, looking slightly to her right. She has long, straight, light brown hair and is wearing a black top. Her eyebrows are perfectly groomed and filled in with a dark brown shade. She is wearing small, stud earrings. The background is dark and out of focus.

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Gigi is wearing New Brow Drama® Pro Palette in Soft Brown.

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NORTH POLE COLLECTION

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DECEMBER 2015 / JANUARY 2016



TIP

After this year's amaryllises fade, don't discard them. Here's how to help them bloom again next year: Cut the stems to two inches. Keep the pots in a bright spot, water sparingly, and fertilize every two to four weeks. Next fall, induce dormancy by putting the pots in the dark for eight weeks. Then cut off wilted foliage, add soil, water well, and place in a sunny spot. Start to water and feed regularly when a new stalk emerges.

DECEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 Our newest book, <i>Martha Stewart Weddings</i> , goes on sale!	2 Gutter cleaning	3 Art Basel, Miami Beach Yoga	4 Take holiday decorations out of storage Weight training	5 Hang lights on trees and decorate exterior of house
6 HANUKKAH BEGINS Sister-in-law Rita's birthday	7 Organize gift-wrapping supplies Weight training	8 Make shopping lists; replenish baking supplies Yoga	9 Place stakes along driveway edges for snowplows	10 Prepare guest bedrooms for holiday visitors Cardio and core	11 Christmas tree arrives Weight training	12 Susan Magrino's birthday Get hair done for party
13 LAST NIGHT OF HANUKKAH Decorate tree Horseback ride	14 Friend Susan Wamburg's and nephew Chris Herbert's birthdays	15 Begin wrapping presents Yoga	16 Friend Jane Heller's birthday Mail holiday cards	17 Colleague Darcy Miller's birthday Schedule doctor visits for 2016	18 Kevin Sharkey's birthday Prepare dinner to celebrate	19 Craft ornaments with Jude and Truman
20 Deliver home-made Christmas sweets to neighbors and friends	21 Plan holiday table settings Horseback ride	22 Bake and decorate sugar cookies Yoga	23 Finish shopping for holiday meals; sharpen knives	24 CHRISTMAS EVE Big dinner at Bedford	25 CHRISTMAS DAY Celebrate with family and friends	26 KWANZAA BEGINS Horseback ride
27 Wash table linens Leave for vacation	28	29	30 Friend Frédéric Fekkai's birthday	31 NEW YEAR'S EVE		

Martha's Winter

Gentle reminders, helpful tips, and important dates.

JANUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 NEW YEAR'S DAY KWANZAA ENDS	2 Return from vacation Organize photos
3 Take down tree Write thank-you notes Horseback ride	4 Friend Jean Pigozzi's birthday Weight training	5 Organizing special issue goes on sale!	6 CES (technology show) in Las Vegas	7 Cut back spent amaryllis flower stems Cardio and core	8 Harvest citrus from greenhouse Weight training	9 Make lemon curd Horseback ride
10 Quiet day: Plan garden for spring	11 Prune topiaries in greenhouse Weight training	12 Clean refrigerator and freezer thoroughly Yoga	13 Order seeds for spring planting	14 Begin forcing forsythia branches Cardio and core	15 Fertilize all greenhouse plants Weight training	16 Sister Kathy's and colleague Kate Berry's birthdays
17 Ice skating with Jude and Truman	18 MARTIN LUTHER KING JR. DAY	19 Polish copper cookware Yoga	20 Restock firewood pile on house porch	21 Clean out closets; donate items no longer worn to charity	22 Start collecting and reviewing tax documents Weight training	23 Cross-country-ski in Vermont
24	25 Check bird feeders (fill daily in winter) Weight training	26 Organize basement; label shelves Yoga	27 Clear fallen branches around property	28 Reseal stone floors and counters Cardio and core	29 Dust baseboards around house Weight training	30 Make chicken stock and freeze some; make soup
	31					

WIN A TRIP TO NEW YORK CITY!

Enter for a chance to win a \$2,000 Gilt shopping spree and a trip for two to New York City, where you'll tour the Martha Stewart offices and spend a day exploring some of Martha's favorite spots in the city. Plus, you'll go home with a special set of cookbooks signed by Martha. To enter, visit gilt.com/martha. For official rules, see page 157.

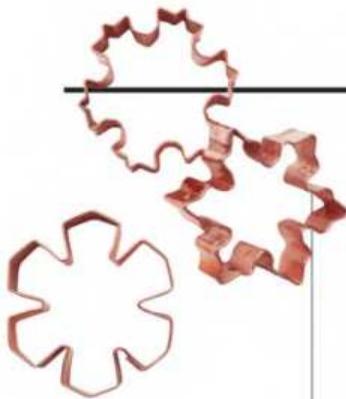
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► [ebay.com/
americanmade](http://ebay.com/americanmade)


LIVING BOOK CLUB

We enjoy keeping up with the latest best sellers, but we love to revisit the classics as well. This month we are rereading Charles Dickens's *A Christmas Carol and Other Christmas Writings* (Penguin Classics, 2010). Just as Tiny Tim has a special place in our hearts, so does this beautiful keepsake clothbound edition.

► marthastewart.com/book-club


COLLECTING

As you're getting ready to say, "Cheers!" to the new year, what better way to celebrate than with bubbly poured into an array of Champagne coupes? While flutes are more common now, coupes were the vessel of choice in France from the early 18th century until the 1970s. Today, vintage gold-rimmed ones, *second from right*, still look strikingly au courant with contemporary etched-crystal designs, *far right*.

► eBay search terms: *vintage Champagne coupes*

**WHERE TO FIND
MARTHA**
**Martha Stewart
Power Hour**

Tune in this December for a double serving of Martha on PBS. Kicking things off are new episodes of *Martha Bakes*, featuring holiday breakfast favorites like Dutch-baby pancakes and oven-baked French toast, as well as tasty desserts like lemon-pudding cake and chocolate pots de crème. Immediately following (in most markets) is *Martha Stewart's Cooking School*, which will revisit some of the best episodes from season 2, including tips for preserving and recipes with legumes and shrimp.

► PBS (check local listings)

Out & About

Where we've been, what we've seen, and where you'll find us.


ON THE ROAD

Since our first issue, our staff has relied on Tinsel Trading Company's immense collection of notions and trimmings to embellish crafts stories, weddings, and other special events. We adore it year-round, but stop in during the holidays: A particularly splendid selection of ornaments, bows, and tassels is on display.

📍 **Tinsel Trading Company, New York City** ► tinseltrading.com


**INSTAGRAM
FAVORITE**

Thanks for submitting your photos of wrapped gifts, many of which look too pretty to open. We were struck by @aprettycoollife's creative use of a butterfly punch from Martha Stewart Crafts. Follow us on Instagram for more inspiration.

► [@marthastewart](http://marthastewart)

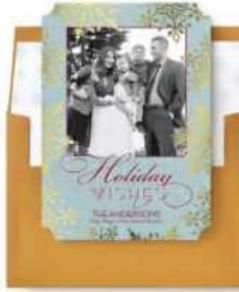
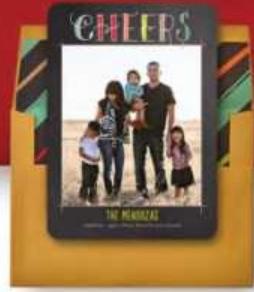
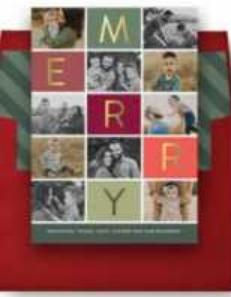


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Our Silver Anniversary

Celebrating 25 glorious years of amazing creativity and inspiration.

It seems like yesterday that we published our very first issue of *Martha Stewart Living*. Each and every one of our 260 issues has been true to my original vision that a true lifestyle publication must instruct, inspire, and enhance the reader's life in as many ways as possible. This anniversary issue continues to do just that, with some extraordinary bonuses, such as the cover and the "Visions of Sugar" story (page 105), developed and orchestrated by artist Will Cotton and our talented editor in chief Eric Pike, style editor Kate Berry, and pastry chef Jason Schreiber.

In his sweet heaven of a studio in downtown Manhattan, Will Cotton works not just with paint and paper and brushes, but with sugar, flour, and egg whites. He also, as artists are wont to do, brings in other materials—in this case, a flexible and inedible substance with which he embellished my Valentino dress. He transformed it from a lacy

summer linen frock into an object worthy of inclusion in his idea of a sugary, white winter wonderland, into which he painted me so artistically and beautifully.

I think that our ability to stay true to our mission and vision has kept you, the reader, interested and avid, ready to expand your knowledge and hone your homemaking skills as we expand and enlarge our universe of "living well." I know we are striking a chord with you—our readership has continued to grow. We thank you so much for your ongoing support, and we promise that our next 260 issues will be as definitive and unique and inspiring as the last.

I would like to wish you and your families a very happy holiday season. And let us know ([at living@marthastewart.com](mailto:living@marthastewart.com)) how you liked this special magazine—the imaginative Christmas trees, the wrapped entrées, the delectable desserts. And, of course, the cover.

—Martha Stewart

AN ARTIST AT WORK

1. Here I am with Will, wearing the dress with his intricate piping.
2. He used star and round tips in a variety of sizes.
3. Will used a maulstick to steady his hand as he painted details.
4. He taped up a picture of a real snowy scene to provide a true sense of space and color as he painted. The cookie tree, at right, provided another reference.
5. Will piping a cookie, which was reproduced in grand scale in the painting. If you would like to know more about the artist, look for his book *Will Cotton: Paintings and Works on Paper* (Rizzoli, 2011).

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Here I am pruning the branches of our silver-anniversary tree for "Enchanted Forest" (page 114). As we wheeled the tree onto the set, it teetered and nearly crashed to the floor. Good thing we had wired my collection of ornaments, instead of just hanging them! I do this at home, and I heartily recommend the method to anyone who decorates with fragile ornaments.

BIRTHDAYS ARE FUNNY OCCASIONS. The more years you have to celebrate, the less you may actually feel like celebrating. Trust me, I'm writing this on my actual birthday—I know. But that's not the case when it comes to commemorating *Martha Stewart Living*. (I won't say here what age I'm turning, but I will happily share that I've worked at the magazine for 23 of the 25 years it's been in print.) When Martha launched the magazine, she set out to create a new kind of publication, one that focused on the joy to be had in all aspects of the home. The brand may have evolved with the times, but the mission has remained steadfast. We are still *Living*—and that is truly something to celebrate.

As we brainstormed themes for this issue, we thought a lot about what exactly we aim to do here at *Living*. A few words kept coming up again and again: *create, innovate, illustrate, exhilarate*. The list went on and on, and helped to shape the stories we produced and the overarching message of each.

Perhaps the one that resonated the most, though, was *collaborate*. Every issue is the result of the teamwork among Martha; our talented staff of

editors, art directors, cooks, crafters, decorators, gardeners, stylists, and production designers; our stellar team of contributors (photographers, illustrators, and writers); our advertisers; and you, the reader! We remain dedicated to surprising and delighting you—with gorgeous crafts projects, irresistible recipes, and magical décor for indoors and out—and we strive endlessly (and, I'll admit, exhaustively) to produce stories that will transport and inspire you.

You'll find many of these inspiring words (*captivate, illuminate*, and so on) throughout this issue as we carry out the vision that Martha dreamed up more than 25 years ago. We thank you for being such a vital part of our ongoing collaboration, and we invite you to let us know what you hope to see more of in the coming months.

Now, let's celebrate! With warm holiday wishes to you all,

Eric A. Pike, editor in chief

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105**VISIONS OF SUGAR**

Will Cotton's fantastical portrait of Martha provided the inspiration for eight delectable desserts.

122**ALL AGLOW**

Bring the subtle beauty of candlelight into your décor with our innovative tips, glossary, and how-tos.

128**UNDER WRAPS**

Main dishes enrobed in beautiful edible wrappings make the holiday meal a gift unto itself.

136**SILVER TIDINGS**

Brilliant decorating, recipe, and gift ideas set the season's mood with the classic sheen of silver.

**114****ENCHANTED FOREST**

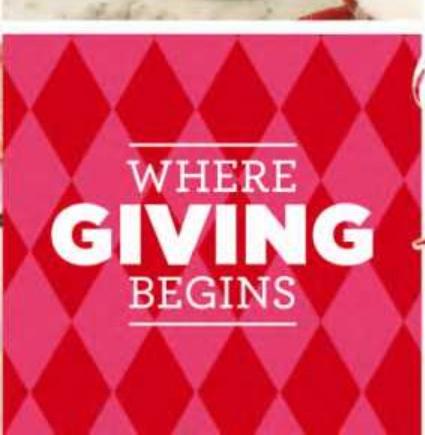
Exquisite holiday ornaments and inventive decorations transform any ordinary tree into something extraordinary.

Dresdens—die-cuts that are available at crafts stores—give these new ornaments a vintage look.



FOR:
**HOST WITH
THE MOST**

A woman and a young girl are in a kitchen, smiling and baking cookies together. The woman is wearing a light-colored long-sleeved top and a necklace. The girl is wearing a dark sweater with gold snowflake patterns. They are using a red KitchenAid stand mixer to mix cookie dough in a silver bowl. A wooden rolling pin lies on the counter next to the mixer. On the counter, there are several trays of raw cookies being cut out with various cookie cutters. In the background, there is a white oven, some Christmas decorations like small green trees, and a snowman figurine. To the right, there is a coffee machine and two cups on saucers. A large red circle with a white border hangs from the ceiling, containing the promotional text.



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THE 2015 AMERICAN MADE AWARDS

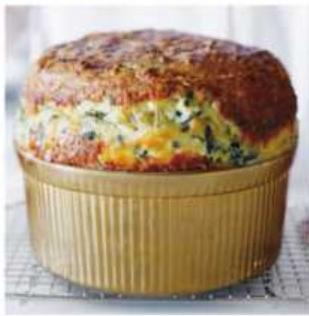
Meet this year's winners.

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FROM MARTHA

Soufflés

Four varieties, sweet and savory, of the classic dish.



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GOOD THINGS

Magnificent paper snowflakes, tasty cheese appetizers, homemade gelt for Hanukkah, and more.



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Our editors' top picks for everyone on your list.



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Garden

Creative, long-lasting plant arrangements that are a snap to put together. 87

How They Live

Three friends and their kids spend a festive winter weekend in Lake Tahoe relaxing, crafting, and bonding. 92

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Turn inexpensive party-store supplies into the crowning glory of all your gifts. 102

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Ask Martha

How to make fragrant sachets from fallen pine needles, restore depleted candles, and more. 145

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A wellness calendar to follow in 2016, with a tip for every month. 148

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On the Cover

Martha's portrait by Will Cotton. Image courtesy of the artist and Mary Boone Gallery. Hair by James Vides at Sally Hershberger. Makeup by Daisy Schwartzberg, using Three Custom Color Specialists, [threecustom.com](#). Base of headpiece by Suzanne Couture Millinery, [suzannemillinery.com](#). Pulled-sugar ribbons and meringue for headpiece by Lauri Ditunno of Cake Alchemy, [cakealchemy.com](#). Snowflake printed by 3DS Culinary, [3dsystems.com/culinary](#). Candies, [hammondscandies.com](#). Illustration by O Banquinho.

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IT'S THE STOPS
THAT INSPIRE
US TO GO.



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Prototype shown with options. Production model will vary. ©2015 Toyota Motor Sales, U.S.A., Inc.



TOYOTA

Let's
Go
Places



1. FruitScapes and Pine Island Tropicals

**Stephen Cucura,
Jesse Avalos,
and Donna and Gary
Schneider**

Bokeelia, Florida

These two companies, which specialize in growing tropical plants and fruits, are building a successful market for unusual mangoes and other rarities.

2. Smith Family Farm

**Margaret and
Lucian Smith**

Bar Harbor, Maine

At Mount Desert Island's only remaining dairy farm, the Smiths raise Jersey cows and heritage pigs, grow produce, and sell artisanal dairy products, meats, fruits, and vegetables to locals.

3. Portola Paints & Glazes

**Jamie Davis
and Casey Davis**

Los Angeles

The Davis brothers are admittedly obsessed with color. The two have turned their father's small paint shop into a thriving, environmentally conscious business.

4. Little River Sock Mill

Gina Locklear

Fort Payne, Alabama

Having grown up in the former "world's sock capital," Locklear witnessed much of the town's manufacturing move overseas. Determined to stem this tide, she is revitalizing her family's sock business and bringing jobs back to the community.

5. Gotham Greens

**Viraj Puri, Eric
Haley, and Jennifer
Nelkin Frymark**

New York City

This trio is remaking the urban-food landscape by converting unused city rooftops into verdant greenhouses that grow pesticide-free produce year-round.

6. Annie's Annuals & Perennials

Annie Hayes

Richmond, California

With her catalog of distinctive plants—including an extensive selection of California natives and old-fashioned flowers—Hayes is helping to diversify the gardening landscape of the U.S.

7. Sandback

Peter Sandback

Harrisville,

New Hampshire

The forms may be simple, but Sandback's tables are anything but. The artist and inventor embellishes each piece of furniture with inlaid nails, inspired by old fabrics or Japanese stencils.

8. Rainbow Iris Farm

Kelly D. Norris

Bedford, Iowa

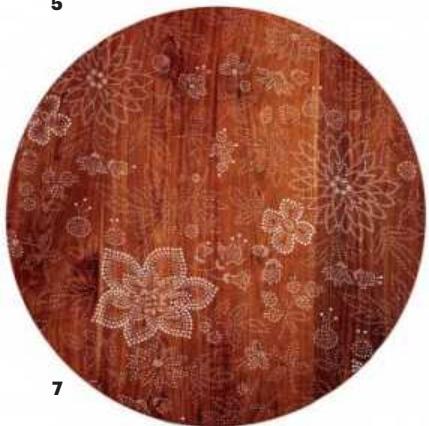
Norris's childhood dream came true at age 15, when he talked his parents into buying an iris farm. The mail-order company offers unusual varieties. (And Norris focuses on hybridizing.)

9. Leontine Linens

Jane Scott Hodges

New Orleans

For Hodges, "every piece of linen tells a story." Her great-grandmother's monogrammed collection inspired a line of hand-crafted linens that feature modern color palettes and patterns.



THE 2015 AMERICAN MADE AWARDS

Throughout the United States, entrepreneurs are rethinking the way we live and work. Their efforts celebrate the handmade, support local economies, and enliven our communities. Martha and the editors of *Living* selected this group of innovative honorees, all of whom are revitalizing their fields.

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GINGER COOKIES

COOK TIME: 10 MINUTES | MAKES 4 DOZEN

INGREDIENTS

2 cups all-purpose flour
3/4 teaspoons baking soda
1/4 teaspoon salt
2 teaspoons ground ginger
1/2 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1/2 cup (1 stick) butter
1/3 cup Stevia In The Raw® Bakers Bag
1/4 cup Sugar In The Raw®
1 egg
1/4 cup dark corn syrup
1/2 cup Sugar In The Raw®

PREPARATION

Preheat oven to 350°F. Combine flour, baking soda, salt, ginger, cinnamon and cloves in a medium bowl; set aside. Beat butter, Stevia in the Raw®, and 1/4 cup Sugar in the Raw® in a large bowl with mixer at medium-high speed until well mixed. Beat in egg and corn syrup until smooth. Stir in flour mixture. Refrigerate dough 1 to 2 hours or until easy to handle. Place 1/2 cup Sugar in the Raw® in a small dish. Shape dough into 3/4-inch balls; roll in sugar. Place balls 2 inches apart on greased cookie sheets. Bake 7 to 10 minutes or just until edges begin to brown. (Do not overbake or cookies will be dry.) Cool 1 minute on baking sheet, then remove to wire racks to finish cooling.



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FROM MARTHA

Teach and Inspire

This beautifully browned cheese-and-kale soufflé was baked with a parchment "collar" wrapped around the dish. This encouraged it to rise sky-high.



Reaching New Heights

There's nothing like a soufflé. This classic dish—savory or sweet, large or small—is always delicious and impressive. Try my new flavor variations and tips for success, and you'll see that soufflés have another fine quality: They are not as complicated to make as you might think.

PHOTOGRAPHS BY JOHN KERNICK

Soufflés

FROM MARTHA



SPOONFULS OF SUNSHINE

Celebrate citrus season with individual dessert soufflés made with tangerine juice and zest. Dust them with confectioners' sugar, and offer crème fraîche alongside.

It's a given: If your soufflé is made with the correct proportions of ingredients, and your egg whites are beaten well, and they are folded into the creamy base carefully, your soufflé will rise. And it's also a given that a few minutes after you take it out of the oven, your soufflé will fall.

That's science, the same science that frightens many of us and discourages us from attempting to make these delicious, lofty, tasty concoctions, savory or sweet. What's little known is that their reputation is exaggerated, and anyone with a calibrated oven, a straight-sided soufflé dish, and the wherewithal to beat numerous egg whites to a silken froth can make a soufflé that will excite and delight family and friends.

Soufflés do require organization and planning—and timing is of the essence. This comes with practice, and I do advise that you practice once or twice before making a soufflé the focal point of a dinner party.

At the core of success is a tried-and-true tested recipe, and I've developed three excellent ones for you. Start with the milk-chocolate version, one of my favorites. The golden soufflé dishes it's baked in were discovered in a consignment shop in Seal Harbor, Maine; at six

ounces, they are just the right size for a dessert soufflé. The milk chocolate has to be of the highest quality—rich, milky, dense. I use a Norwegian chocolate, Freia *melkesjokolade*.

Try the giant cheese soufflé with kale or leeks next. Just cheese is delicious, but the addition of the vegetables really takes it to the next level, making it a bit more dense and hearty. It is wonderful as a luncheon offering or a main course for dinner, with a salad alongside. A collar of parchment paper helps the soufflé gain height without toppling out of its dish, and its easy removal reveals what we all think of as the quintessential soufflé—towering, straight-sided, and golden brown on top.

Most delicate is the light and airy tangerine soufflé, which rises very straight and high from the dish—but also deflates quite quickly once removed from the oven, so exact timing and immediate service are required! I love the fresh and tangy flavor of seasonal tangerines, but clementines, Meyer lemons, or even limes can be used for the citrus-flavored dessert. Whichever soufflé you choose, it is sure to garner oohs and aahs from those about to be pleased with its taste and its texture.

TANGERINE SOUFFLÉS

Active Time: 30 min

Total Time: 1 hr. 15 min.

Makes: 6 individual soufflés

Unsalted butter, room temperature, for ramekins

6 tablespoons superfine sugar, plus more for ramekins

1 cup whole milk

1 vanilla bean, split lengthwise and seeds scraped

Pinch of coarse salt

3 large egg yolks, room temperature, plus 5 large egg whites, room temperature

¼ cup all-purpose flour

2 teaspoons finely grated tangerine zest, plus ¼ cup fresh tangerine juice (from 3 small tangerines)

Pinch of cream of tartar

Confectioners' sugar, for dusting
Lightly sweetened crème fraîche, for serving (optional)

1. Preheat oven to 400° with rack in lower third. Butter six 6-ounce ramekins; coat with superfine sugar. Place on a rimmed baking sheet.

2. Bring milk, vanilla bean and seeds, and salt to a simmer in a medium saucepan over medium-low. In a large bowl, whisk together yolks and ¼ cup superfine sugar until pale and fluffy, 1 to 2 minutes. Add flour and whisk until well combined.

3. Remove vanilla bean from milk mixture (discard or reserve for another use), then gradually add half to yolk mixture, whisking constantly. Whisk yolk mixture into remaining milk mixture in saucepan. Bring just to a boil, whisking constantly, then reduce heat and simmer until thick and smooth, 1 to 2 minutes. Remove from heat; whisk in zest and juice. Transfer to a large bowl and cover with plastic wrap, pressing it directly onto surface of mixture. Let cool completely.



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- 6 grams protein
- 3 grams fiber



Watch your backside.

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- 1 gram fiber

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Scientific evidence suggests but does not prove that eating 1.5 ounces per day of most nuts, such as pistachios, as part of a diet low in saturated fat and cholesterol may reduce the risk of heart disease. See nutrition information for fat content. ©2015 Paramount Farms International LLC. All Rights Reserved. WONDERFUL, GET CRACKIN', the Package Design and accompanying logos are registered trademarks of Paramount Farms International LLC. WP14189



Get Crackin'

Soufflés

FROM MARTHA

4. In another bowl, whisk egg whites and cream of tartar until soft peaks form. Gradually add remaining 2 tablespoons superfine sugar and whisk until peaks are stiff and glossy, 1 to 2 minutes.

5. Spoon one-quarter of whites mixture into custard base, then whisk thoroughly until smooth. Gently fold in remaining whites mixture until combined. (Don't worry if some streaks remain.) Divide evenly among prepared ramekins. Bake until risen and set, 15 to 16 minutes. Serve immediately, dusted with confectioners' sugar and with crème fraîche alongside.

MILK-CHOCOLATE SOUFFLÉS

Active Time: 35 min.

Total Time: 1 hr. 25 min.

Makes: 6 individual soufflés

Unsalted butter, room temperature, for ramekins

6 tablespoons superfine sugar, plus more for ramekins

7 ounces best-quality milk chocolate, finely chopped

1 cup whole milk

1 vanilla bean, split lengthwise and seeds scraped

Pinch of coarse salt

3 large egg yolks, room temperature, plus 5 large egg whites, room temperature

¼ cup all-purpose flour

Pinch of cream of tartar

Sweetened whipped cream, for serving (optional)

1. Preheat oven to 400° with rack in lower third. Butter six 6-ounce ramekins; coat with sugar. Place on a rimmed baking sheet.

2. Heat chocolate in small heat-proof bowl set over a pan of simmering water until melted, then stir until smooth. Remove from heat and keep warm.

3. Bring milk, vanilla bean and seeds, and salt to a simmer in a medium saucepan over medium-low. In a large bowl, whisk together yolks and $\frac{1}{4}$ cup sugar until pale



and fluffy, 1 to 2 minutes. Add flour and whisk until well combined.

4. Remove vanilla bean from milk mixture (discard or reserve for another use), then gradually add half to yolk mixture, whisking constantly. Whisk yolk mixture into remaining milk mixture in saucepan. Bring just to a boil, whisking constantly, then reduce heat and simmer until thick and smooth,

1 to 2 minutes. Whisk in melted chocolate. Transfer to a large bowl and cover with plastic wrap, pressing it directly onto surface of mixture. Let cool completely.

5. In another bowl, whisk egg whites and cream of tartar until soft peaks form. Gradually add remaining 2 tablespoons sugar and whisk until peaks are stiff and glossy, 1 to 2 minutes.

Soufflés are often made with dark chocolate—but I love using excellent-quality milk chocolate instead. It gives the dessert a creaminess and flavor that are almost reminiscent of hot chocolate.

6. Spoon one-quarter of whites mixture into custard base, then whisk thoroughly until smooth. Gently fold in remaining whites mixture until combined. (Don't worry if some streaks remain.) Divide evenly among prepared ramekins. Bake until risen and set, 16 to 18 minutes. Serve immediately, with sweetened whipped cream.

Soufflés

FROM MARTHA

CHEESE-AND-KALE SOUFFLÉ

Active Time: 40 min.

Total Time: 2 hr. 5 min.

Serves: 6 to 8

The addition of egg-white powder helps stabilize the mixture.

Unsalted butter, room temperature, for dish

1/4 cup finely grated Parmesan, for dish

1 large bunch kale (1 pound), stemmed and washed, water still clinging to leaves

Coarse salt and freshly ground black pepper

1 cup plus 1 tablespoon all-purpose flour

1/4 teaspoon cayenne pepper

1/4 teaspoon freshly grated nutmeg

3 1/3 cups half-and-half

6 large egg yolks, room temperature, plus 11 large egg whites, room temperature

14 ounces mixed semifirm Alpine cheeses, cut into 1/4-inch cubes (I used 5 1/2 ounces Emmental, 3 1/2 ounces Comté, 2 ounces Scharfe Maxx, 1 1/2 ounces Appenzeller, and 1 1/2 ounces Gruyère)

1/4 cup egg-white powder

1. Preheat oven to 400° with rack in lower third. Butter an 8 1/4-by-3 1/2-inch (11 cups to the rim) soufflé dish; coat with Parmesan. Using a long piece of parchment, form a collar around soufflé dish that extends 3 inches above top of dish; tie kitchen twine around collar to secure. Place on a rimmed baking sheet.

2. Heat a large pot over medium. Add kale; season with salt and black pepper and toss to combine. Cover and steam, tossing occasionally, until kale is wilted, 6 to 8 minutes. Drain in a fine-mesh sieve set over a medium bowl. When cool enough to handle, squeeze out excess moisture. Coarsely chop kale (you should have 1 cup); set aside.

3. In a medium saucepan, whisk together flour, 1 tablespoon salt, 1 teaspoon black pepper, cayenne, and nutmeg. Gradually whisk in half-and-half, then heat over medium-high, whisking constantly, until thick and smooth, about 5 minutes. Transfer to a large bowl and cover with plastic wrap, pressing it directly onto surface of mixture. Let cool completely, then stir in yolks, cubed cheese, and kale.

4. Whisk together egg whites and egg-white powder on medium-high speed until stiff but not dry peaks form, 5 to 6 minutes. Spoon one-quarter of whites mixture into base, then whisk thoroughly until smooth. Gently fold in remaining whites mixture. Transfer to prepared dish.

5. Bake 30 minutes. Reduce heat to 375°; continue to bake until soufflé is risen, set, and dark golden brown, 50 to 60 minutes more. Remove collar and serve immediately.

Cheese-and-Leek Variation

Melt 2 tablespoons unsalted butter in a large pot over medium. Add 1 bunch large leeks (white and pale-green parts only), thinly sliced, washed well, and dried (5 cups). Season with coarse salt and freshly ground black pepper. Cook, stirring occasionally, until leeks are tender, 15 to 17 minutes. Transfer to a bowl; let cool completely before stirring into mixture in place of kale at end of step 3.

FOUR STEPS FOR SUCCESS

Savory and sweet soufflés are made using a similar technique: They all consist of a flavor base and beaten egg whites.

**1. Prepare the pan**

Butter your dish and dust it with finely grated cheese (for a savory soufflé) or sugar (for a sweet one). This is said to help the batter climb up the sides as it bakes.

2. Make a collar

Though not essential (particularly for individual soufflés), a parchment-paper collar facilitates a higher rise. Fold the parchment in half to give it more structure, then wrap it around the dish so it extends 3 inches past the rim. Secure with twine.

3. Beat the whites

Separate the eggs carefully (even a trace of yolk will interfere with the whites' loft), and

let the whites come to room temperature. Ideally, beat them in a copper bowl: A chemical reaction between the egg protein and the metal makes a more stable foam. (A pinch of cream of tartar also helps.)

Regardless, use a perfectly clean and dry bowl. Beat the whites until stiff but silky, *left*; over-beaten whites look almost curdled, *right*. If you do overbeat them, you may be able to fix them by gently whisking in one additional white.

4. Fold very gently

Use a large flexible spatula to fold the whites into the flavor base. Don't overmix—that would deflate the airy foam.

#MACYSANDMARTHA

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a little help. For more of Martha's great gift ideas and festive holiday tips, [visit the Macy's & Martha Pinterest board.](#)

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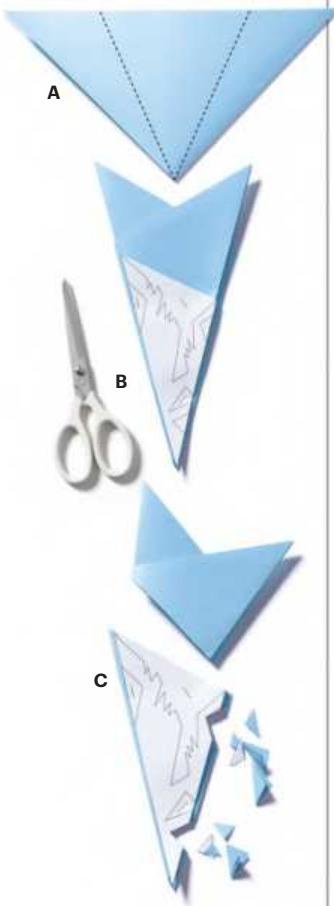
CRAFT

LET IT SNOW!

Cutting out paper snowflakes by hand is always a game of chance. And while kids' one-of-a-kind examples look charming, using a template allows you to create spectacular snowflakes that double as party décor (like this backdrop for an hors d'oeuvres buffet).

Made from squares of wrapping paper, butcher paper, or text-weight poster paper, they're easy to cut into multiple sizes. Turn the page for the how-to.

PHOTOGRAPHS BY AARON DYER

HOW-TO**Perfect Paper Snowflakes**

1. Choose a square sheet of paper as large as desired snowflake. (Our largest is 34 inches across.)

2. Download our templates ([at marthastewart.com/paper-snowflakes](http://marthastewart.com/paper-snowflakes)); scale to your paper size, print, and cut out. Fold paper diagonally (A), then fold along dotted lines.

3. Staple template to folded paper in areas to be cut out (B). With craft scissors, cut off uncovered portion and along all solid lines (C).

4. Unfold and hang with removable adhesive.

Sources

All-purpose scissors, by Martha Stewart Crafts, \$20, and removable Glue Dots, from \$5, michaels.com.

**HOME****Inner Glow**

This shiny lampshade liner casts a soft light that's right at home in a bedroom or living room. To make one yourself, detach a drum shade from its base and lay it on its side on the back of metallic paper. Line up the paper's bottom edge with the shade's, then trace its top edge with a pencil while rolling along the paper; cut. Apply spray adhesive to the back of the paper and smooth it onto the shade; let dry. Reattach the shade to the base.

Sources

Metallic foil paper, by Hygloss, 20" by 26", in Gold, \$21 for 24 sheets, dickblick.com. **Super 77 spray adhesive**, by 3M, \$11, homedepot.com. **Tripod table**, in White, westelm.com. **Hat Trick three-piece vase set**, cb2.com.

FOOD**Flip the Coin**

Deliver a tasty twist on a Hanukkah tradition with handmade gelt. Brush mini muffin cups with safflower oil, then melt dark chocolate and divide it evenly among the cups. Garnish with toppings (see ideas, right). Refrigerate 30 minutes. Using an offset spatula, remove the chocolates; blot any excess oil. Wrap in gold or silver candy papers (available at papermart.com). Store in the refrigerator for up to a week.



FOOD

Make Them Melt

Looking for an alternative to the ordinary cheese plate? Turn up the heat! These cheesy appetizers rely on just a few ingredients, and all three can be put together in a snap.

RACLETTE WITH POTATO ROUNDS

► Preheat oven to 425°. On a rimmed baking sheet, toss $\frac{3}{4}$ pound fingerling potatoes, sliced into $\frac{1}{4}$ -inch rounds, with 2 tablespoons extra-virgin olive oil and salt. Bake, tossing halfway through, until golden, 17 minutes. Transfer to a 6-inch skillet. Top with 4 ounces thinly sliced raclette. Bake until bubbly, 5 minutes. Top with thin slices of cornichon. Serve, with toothpicks.



Raclette
with Potato
Rounds



Feta-and-
Red-Pepper
Spread

FETA-AND-RED-PEPPER SPREAD

► Preheat oven to 425°. In a large skillet, heat 2 tablespoons extra-virgin olive oil over medium-high. Add 2 chopped long sweet red peppers, stems and seeds removed; cook, stirring, until tender, 7 minutes. Transfer to a food processor. Add 1 1/4 cups crumbled feta and 4 ounces cream cheese; pulse. Spread into a 6-inch skillet. Bake until bubbly, 10 minutes. Serve, with crackers.

TALEGGIO-AND-ROASTED-MUSHROOM DIP

► Preheat oven to 425°. On a rimmed baking sheet, toss 1 pound mixed mushrooms, sliced if large, with 2 tablespoons extra-virgin olive oil and salt. Bake, tossing once, until golden, 23 minutes. Transfer to a 6-inch skillet. Top with 4 ounces thinly sliced Taleggio, rind removed. Bake until bubbly, 5 minutes. Top with fresh thyme. Serve, with crostini.



CRAFT

Shiny and New

You needn't spend a fortune to deck out your New Year's party. Instead, customize a few basic party supplies. Number, letter, and dot stickers convert balloons into "almost-midnight" clocks, create festive messages, and act as "confetti." Party horns create a garland when wrapped with metallic origami paper and secured with double-sided tape, then threaded with a needle and monofilament. (Tie a knot in between horns to keep them from slipping.) Finish with a few other metallic decorations (like the silver star fan, top right), and you're ready to usher in 2016.

► **Supplies**

- Round Mylar balloons
- Letter, number, and circle stickers
- Fringed party horns
- Origami paper
- Double-sided tape
- Needle
- Monofilament

Sources

- Star fan**, in Silver, \$5, beistle.com.
Origami squares, 6", in Metallic, \$4 for 36, dickblick.com.



Make clock hands and the center dot out of extra strips and the inside of a V and an O.

**FOOD****Pantry Stencils**

Star anise, whole allspice, and even kitchen twine can be put to use as stencils. Place the items on top of sugar cookies, then dust with confectioners' sugar, or a mix of 2 parts confectioners' sugar to 1 part cocoa powder. Remove the stencils with tweezers or your fingers to reveal a pattern. The dusting is delicate, so be sure to serve the cookies in a single layer.

TIP

Keep a broom outside this winter! It's easier to use than a shovel for sweeping heavy snow off shrubs and trees, which helps prevent branches from breaking.

Hugs.



Ughs.



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CRAFT

Vase Value

Ordinary vases become elegant Hanukkah décor with this neat trick. We created a design by using an iron and rubber stamps to heat-emboss shapes onto velvet. Slip a sleeve on for your celebrations; slip it off afterward to store easily.



HOW-TO

1. Cut a piece of velvet fabric into a strip that's the circumference of the vase by its height plus 1 inch. Gently pull exposed threads along

both edges to create fringe. Trim fringe to fit height of vase.

2. Spritz velvet and stamp with water.

3. On a flat surface, lay velvet face-down on a geometric stamp (we used a square on its side and a circle). Set

an iron on medium-high against back of fabric, 10 to 15 seconds. Repeat to make a pattern.

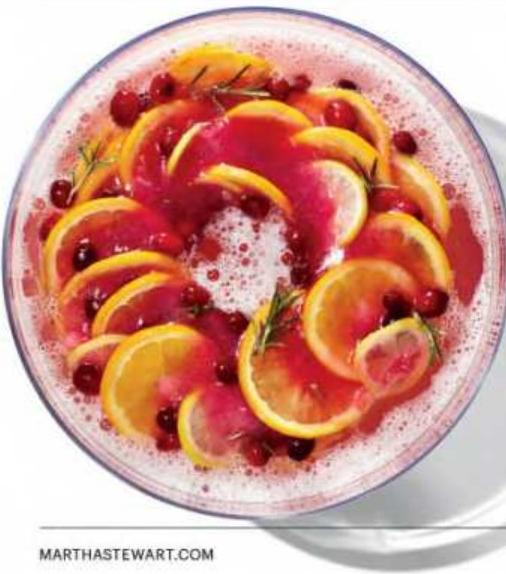
4. Wrap velvet around vase and secure with double-sided tape. Set

Sources
Solid cotton velvet, in Royal Blue, Lavender and Sage, from \$30 a yd., moodfabrics.com.
Rubber stamps, in Circles and Squares, from \$2 each, caseyrubberstamps.com.

FOOD

Fruit Loop

If you're serving punch for a party, keep it chilled—and flavorful—with a fruity ice wreath. Begin by overlapping 5 thinly sliced oranges, 2 thinly sliced lemons, 1½ cups whole cranberries, and ¼ cup fresh rosemary sprigs in a 10-inch Bundt pan; add 3 cups water and 3 cups cranberry-juice cocktail. Freeze overnight. To unmold wreath, dip pan in a bowl of hot water until edges just start to melt. (Don't let the water come up over the top.) Remove and turn out onto a plate. The wreath can be stored in the freezer, wrapped in plastic, up to a month. For a great-tasting punch to pair with the ice wreath, go to marthastewart.com/holiday-punch.



TOWN HOUSE

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GIFT GUIDE

Thoughtful, Exquisite, Unique Finds



WISHES GRANTED

Our editors looked high and low to find the most inspired, practical, can't-live-without items. From stocking stuffers to one-of-a-kind heirlooms, here are more than 60 of our favorites to satisfy all of your gift-giving needs.

PHOTOGRAPHS BY BRYAN GARDNER

LUSTROUS AND LOVELY

Let the season shine with metallic gifts and goodies that positively glow.

1. Brass **coasters** elevate any cocktail hour. By Sir/Madam, \$44 for 4, burkedecor.com. **2.** This oversize metal woven **tray** by Ellen DeGeneres develops a lovely patina over time. \$245, edbyellen.com. **3.** A stainless steel **tea egg** for your favorite tea lover's next cuppa. \$50, georgjensen.com. **4.** These cotton **napkins** are block-printed by hand in a silver pattern. \$45 for 4, johnrobshaw.com. **5.** Sustainably sourced **honeycomb** from Sonoma, California, makes an extra-sweet treat. \$24 for 6.5 oz., healdsburgshed.com. **6.** A laser-etched leather **clutch** and **card case** are pretty enough to carry on their own. \$82 and \$50, mollymdesigns.com. **7.** Copper-colored stainless steel **measuring cups** add panache to the kitchen. \$28, anthropologie.com. **8.** Snip in style with these gold-plated carbon **scissors**. By Hay, from \$28, momastore.org. **9.** An update on a Danish Modern design, the shiny Freja **pitcher** features a contrasting basket-weave handle. By Klaus Rath for Stelton, \$129, scandinavianbutik.com. **10.** Keep headphones tangle-free with this handy silver-leather **cord taco**. \$20, thisisground.com. **11.** Pocket-size soft-covered metallic **notebooks** and **folio** help anyone stay organized with flair. From \$8 each, poppin.com.

Metallics

GIFT GUIDE

1



THIS HANDSOME ICE BUCKET COMES WITH TONGS.



11



2



3



4

THE WATCH HANDS GLOW IN THE DARK.



10

5



6



9



8



7

CONTINUED

LUSTROUS AND LOVELY

1. Platinum-colored crescent servers dress up a green salad. \$70, calvinklein.com.

2. Equal parts workhorse and show pony, this professional-quality Pro Line copper seven-quart stand mixer is the most powerful (and quietest!) model made by KitchenAid. \$1,000, williams-sonoma.com.

3. This brass shoehorn looks good enough to display. \$22, cb2.com.

4. Made in Detroit, the stainless steel watch has an elegant rose-gold finish and comes with a lifetime guarantee. \$525, shinola.com.

5. A polished solid-brass creamer-and-sugar set perks up any morning coffee routine. \$128, tinafreyd.com.

6. Lightweight yet durable, this copper teakettle conducts heat efficiently—and thus boils water quickly. By Azmaya, \$350, marchsf.com.

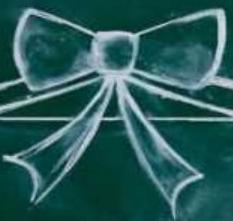
7. The graceful Japanese paring knife is made of stainless steel and plated with 24-karat gold. \$125, aero.studios.com.

8. Equipped with a water-repellent lining, this linen tote bag handles spills with ease. \$139, christenmaxwell.com.

9. This brass pen is super-compact and sleek. \$130, schondsgn.com.

10. The silver-plated brass square bowl is hand-hammered for a refined matte look. \$350, tomdixon.net.

11. Host holiday guests in style with a polished stainless steel ice bucket. By Martha Stewart Collection, \$58, macys.com.



Frosted Feast

We make it fun and easy to set the stage for a party that you and your guests will never forget. Visit your local store or pier1.com/tablescapes to start creating your holiday.



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IMPORTS

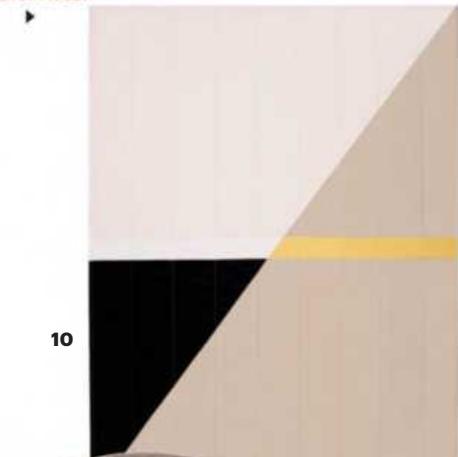
Heirlooms

GIFT GUIDE



THE DECANTER'S
STOPPER
IS DESIGNED TO
ENSURE AN
AIRTIGHT SEAL.

HUNG ON A WALL,
THIS THROW-
SIZE QUILT LOOKS
LIKE A MODERN
MASTERPIECE.



9



8

TIMELESS TREASURES

Each one of these luxurious, extraordinary gifts was made to stand the test of time.

1. From the Tokoname region in Japan, famous for its pottery, this matte clay **teapot** pours like a dream. \$100, [kettl.co](#).

2. Handmade in Philadelphia from high-quality local clay, each **plate** is one-of-a-kind. By [Tyler Hays](#), from \$180 each, [bddw.com](#).

3. The sophisticated Morgan leather **tote** goes easily from the office to a dinner out on the town. \$238, [vera bradley.com](#).

4. Display a showstopping dessert in this low-footed **cake stand** with a glass dome. By [Martha Stewart Collection](#), \$129, [macys.com](#).

5. Artist Nate Cotterman uses traditional Venetian glassblowing techniques to produce his **Cube decanter**. \$198, [natecotterman.com](#).

6. Polished-brass Karui **trays** boast removable leather inserts. By [Skultana](#), from \$134 each, [suitetrain.com](#).

7. These forged-steel **pruners** have leather-wrapped handles. By [Works & Labo](#), \$198, [shopterrain.com](#).

8. Handblown-glass cylindrical **vases** by Rhode Island artisan Laura Kramer look beautiful with or without flowers. From \$44 each, [lbkstudio.com](#).

9. This sterling-silver-and-leather wrap **bracelet** by Paloma Picasso can dress up or down. \$425, [tiffany.com](#).

10. The graphic No. 5 **quilt** is handcrafted. \$410, [louisegray.com](#).

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Stocking Stuffers

GIFT GUIDE



TINY TREATS

These charming little surprises prove that good things truly come in small packages.

1. The first books of authors Jeffrey Eugenides and Marilynne Robinson have been reissued in a pocket-size format. By Picador Modern Classics, \$12 each, [bn.com](#).

2. The 3-in-1 pocket screwdriver is ready to tackle any number of repairs. \$10, [schoolhouseelectric.com](#).

3. This copper-and-steel bike bell rings clear and sweet. \$20, [cb2.com](#).

4. We love Livia Cetti's gorgeous paper flowers. Her hibiscus kit is available in six colors. \$14, [thegreenvase.com](#).

5. The Infinity keychain is made from natural vegetable-tanned leather and copper fittings. \$28, [yielddesign.co](#).

6. Start a new read-aloud tradition with special-edition holiday classic books. By Penguin Books, \$16 each, [indiebound.com](#).

7. Shed soft light—and sweetness—in a child's room with bunny and mushroom lights. By Bonpoint, \$25 each, 212-879-0900.

8. This colorful pom-pom tassel is made by a fair-trade cooperative of Mexican artisans. \$10, [rtfairtrade.com](#).

9. A reusable embroidery sampler teaches an array of stitches. \$85, [commonthread.us](#).

10. The Mr. Basil Fox softie kit includes everything you need to make this dapper stuffed animal. \$34, [aliciapaulson.com](#).

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Hostess Gifts

GIFT GUIDE



1



2

martha's blend^{2.}

THE CHIC
PACKAGING ON
THESE PANTRY
STAPLES IS READY
FOR DISPLAY.



8



7



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4



3



ONE STYLE FITS ALL

Any of these thoughtful hostess offerings is sure to get you invited back again and again.

1. Chef Daniel Boulud's handmade **méndiant**s (traditional French chocolates) are irresistible. \$15 for 5, epicerieboulud.com.

2. A brass-plated **scoop** doubles as a clip for **coffee**. Scoop, by Hay, \$8, momastore.org. Coffee, \$13.50 for 12 oz., marthastewartcafeshop.com.

3. **Maple syrup** and the **Petite Silo pitcher** to pour it from are both made in Vermont, of course. \$36, farmhousepottery.com.

4. Louise Bousquet carves designs into porcelain **votive holders** that glow when lit. \$26 each, porcelainesbousquet.com.

5. What's more fun than ice cream? A solid-brass **ice cream scoop** to serve it with. By Sir/Madam, \$90, bluetreeny.com.

6. These colorful cotton **napkins** just get softer over time. \$79 for 4, heathertaylorhome.com.

7. Give frequent hostesses this set of graceful **aperitif glasses**. \$48 for 6, michelevarian.com.

8. Fruity **extra-virgin olive oil** from Spain's Andalusia region and black lava **salt** from Molokai, Hawaii, will make any gourmand smile. Oil, \$24 for 6.5 oz.; and salt, \$25 for 6 oz., ila-shop.co.

9. Give a nod to the season with an intricately designed snowflake **cookie cutter** with a star cut-out. \$11, williams-sonoma.com.



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Perfect Pairs

GIFT GUIDE

**BETTER TOGETHER**

Two gifts are sweeter than one when they're as well matched as these dynamic duos.

1. Cool blue **glasses** (by Hay, \$10 each, momastore.org) and indigo-dyed felt **coasters** (\$48 for 4, rickettsindigo.com) will wow any cocktail aficionado.

2. Use the marble-and-wood **paddleboard** (by Martha Stewart Collection, \$72, macy's.com) to showcase snacks from **Martha Stewart's Appetizers** (by Clarkson Potter, \$28, powells.com).

3. Share some warmth with a **wool throw** (by Faribault for Target, from \$80, target.com) and a Stanley **thermos** (\$40, llbean.com).

4. Twice as nice: wooden **spice jars** (\$68 for 2, food52.com) and **The New Sugar & Spice**, a cookbook by Samantha Seneviratne (by Ten Speed Press, \$28, amazon.com).

5. Pamper someone with a gift of soft **pajamas** (\$168, sleepdomain.com) and **lavender linen water** (\$25, commongoodandco.com).

6. Joshua Vogel carves each **spoon** (\$110, blackcreekmt.com) from one piece of wood. Learn about his craft in **The Artful Wooden Spoon** (by Chronicle Books, \$25, mcnallyjackson.com).

7. A porcelain **cloud pot** (from 4", \$36, haand.us) shows off a simple **jade house plant** (\$6, glasshouseworks.com).

8. For outdoorsy types: **Norwegian Wood**, by Lars Mytting (\$25, abramsbooks.com) and a stylish **log tote** (\$68, utilitycanvas.com).

= ALL THE MAKINGS OF A =
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BEAUTY & STYLE

Tips, DIY, News

Simply Brilliant

Clearly, all that glitters is not gold. Just in time for our silver anniversary, the newest crop of metallic makeup features a sheer wash of shimmer. The effect? Incredibly glamorous—and flattering. “It’s magical how silver enhances any eye color, making irises appear more vibrant,” says Joanna Schlip, the makeup artist for Physicians Formula. Choose among platinums and pearls, slates and pewters, to create a beautiful holiday glow.

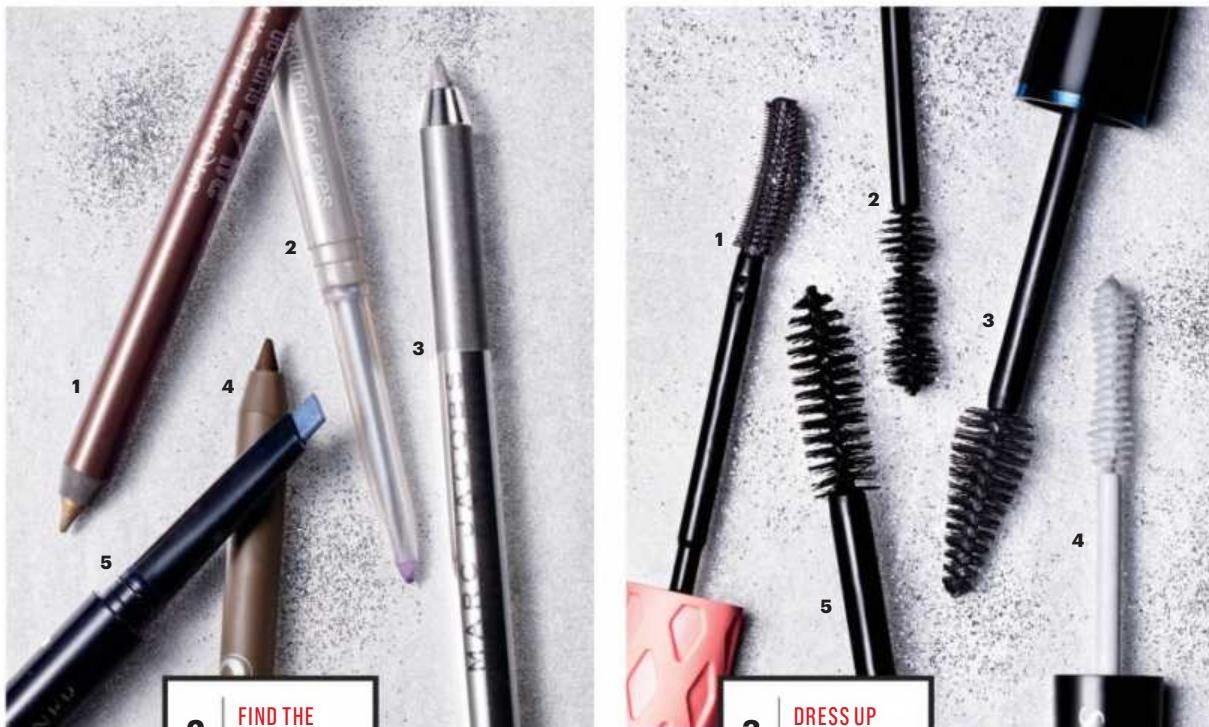
PHOTOGRAPHS BY YASU + JUNKO

Holy smoke!
Gleaming flecks
in this classic
charcoal color
add sparkle
to your look.

1. Stila Magnificent Metals Foil Finish eye shadow, in Comex Platinum, \$32, stilacosmetics.com.
2. Kat von D Metal Crush eye shadow, in Static Age, \$21, sephora.com.
3. Nars Dual-Intensity eye shadow, in Lysithea, \$29, narscosmetics.com.
4. M.A.C eye shadow, in Electra, \$16, maccosmetics.com.
5. Maybelline Color Tattoo Metal 24HR cream-gel shadow, in Silver Strike, \$7, maybelline.com.
6. Chanel Quadra eye shadow, in Tissé Smoky (one of four shades), \$61, chanel.com.
7. Obsessive Compulsive Cosmetics Crème Colour Concentrate, in Mercury, \$23, nordstrom.com.
8. NYX Cosmetics Baked shadow, in Silver Haze, \$6, nyxcosmetics.com.
9. Benefit Longwear eye shadow, in Bingo!, \$20, benefitcosmetics.com.
10. Urban Decay Moondust eye shadow, in Moonspoon, \$21, urbandecay.com.
11. Bobbi Brown Shimmer Wash eye shadow, in Sterling, \$24, bobbibrown cosmetics.com.
12. Make Up for Ever Glitters, in Silver, \$15, makeupforever.com.
13. Chanel Quadra eye shadow, in Tissé Smoky (one of four shades), \$61, chanel.com.
14. Maybelline New York Expertwear, in NY Silver, \$4, maybelline.com.
15. M.A.C Pressed Pigment eye shadow, in Smoky, \$22, maccosmetics.com.
16. Make Up for Ever Artist shadow, in Platinum, \$21, makeupforever.com.

EASY ON THE EYES

The best reason to add a swipe of silver: "It's very youthful," says Schlip, who turns to this tone to obscure redness in and around the eyes while also giving them a little lift (and who couldn't use that?). For eye-popping results that never look out of place, follow her foolproof three-step method, and pair the final effect with soft pink or peach blush and lips.



1 CHOOSE YOUR SHADOW

When it comes to shimmery eye shadow, keep it sheer for day, and amp up the intensity for evening. Shades abound: Pick from the constellation of offerings on the previous page, then choose one of these options:

A subtle highlight Apply your usual eye shadow, then dab silver shadow in the middle of the lid or corner of the eye, or sweep some in above the crease.

A little drama Brush a silver cream shadow from lash line to crease, then blend a deeper tone—like navy, burgundy, gray, or brown—into the crease.

Full-on festive Smudge a pewter eye shadow along the upper and lower lash lines with a small, tightly packed bristle eye-makeup brush.

2 FIND THE RIGHT LINER

Eyeliner helps eyes stand out while also making lashes appear thicker. The trick is to keep it close to the upper lash line and, if you choose, along the lower lash line, too. Colored liners help open up the eye, while balancing the gilded effect. Schlip's rule of thumb: Choose a shade that contrasts with your natural eye color or match the tone, as suggested here:

Blue eyes Think navy, copper, or brown.

Green eyes Reach for a forest green or deep aubergine.

Hazel eyes Olives and browns are a safe bet, as is steel or cobalt if your eyes run grayer.

Brown eyes Chocolate, moss green, eggplant, and grayish blues all flatter.

3 DRESS UP YOUR LASHES

Innovative mascara formulations with ingredients like collagen, panthenol, and keratin leave lashes feeling soft, while novel wand designs deliver a fanned-out fringe minus the clumps. Follow these tips for a clean application.

Curl Eyelash curlers are the push-up bras of makeup: Without them, lashes just droop. Get as close to the lash line as you can and crimp gently, then gently "walk" the curler out as you crimp two more times.

Wiggle Place the mascara wand at the base of the lashes. Shimmy it from side to side while pulling the brush toward the tips to ensure that you coat every lash.

Tap Layer mascara as needed, especially on the outer lashes. For the most natural look, simply touch the wand to your bottom lashes to gently color them.

1. Benefit Roller Lash mascara, \$24, benefitcosmetics.com.

2. Givenchy Noir Couture 4-in-1 mascara, in Black Satin, \$33, givenchybeauty.com.

3. Make Up for Ever Aqua Smoky Extravagant waterproof mascara, \$24, makeupforever.com.

4. L'Oréal Paris Voluminous Superstar primer and mascara, \$11, lorealparisusa.com.

5. Laura Geller DramaLash Maximum Volumizing mascara, \$24, laurageller.com.



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NEED TO KNOW...

Treat others (and yourself!) to this year's prettiest presents.



In Any Case

Powdering your nose (or touching up your lips and eyes) becomes a grander and more enjoyable affair when you've got one of these silver stunners in the palm of your hand. Clockwise from top right: **Bobbi Brown Brightening finishing powder**, \$54, bobibrown.com. **Guerlain Écrin 6 Couleurs eye shadow**, \$93, guerlain.com. **DiorSkin Nude Air Tan powder**, \$54, dior.com. **Givenchy Special Edition eye-shadow palette**, \$42, qvc.com. **Guerlain Rouge G Exceptional Complete lip color**, \$55, guerlain.com.



Snap to It

Liquid-foundation fans, rejoice: Finally, a portable option for on-the-go application. The **By Terry Light-Expert Click brush** marries the brand's featherlight illuminating foundation with a plush applicator. One push decants four drops of the fluid to the brush head—then just sweep and blend. \$65, b-glowing.com.



Bubbles of Bubbly

Bathing in Champagne sure sounds decadent—and pricey (not to mention sticky). Swap the sparkling stuff for a more appropriate tub tipple, **Antica Farmacista Prosecco bubble bath**. Notes of satsuma citrus, apricot, and black currant create an effervescent scent, while aloe and jojoba oil soften skin. \$38, anticafarmacista.com.



Sweet Surrender

L'Occitane gave world-renowned pastry chef Pierre Hermé carte blanche to create a holiday collection. The delectable outcome is a crisp, spicy mix of rhubarb, clove, nutmeg, and grapefruit-tinged products sure to appeal to men and women alike. From \$12 each, usa.loccitane.com.

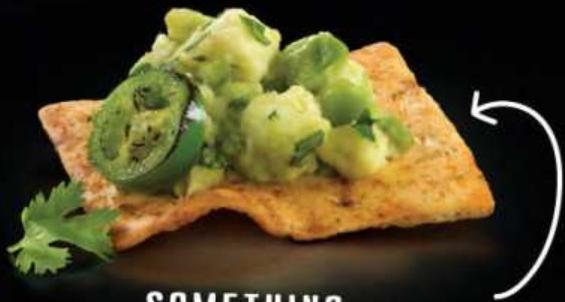


Coming Clean

Crimson nails may be a holiday mainstay, but those who gravitate to more of a nude palette have options—six, in fact. **Deborah Lippmann's Undressed Collection** features creamy, barely there hues that flatter any skin tone. \$34 for 6, lippmann.com.



SOMETHING
Sweet ^{To} *delight*



SOMETHING
SPICY ^{To} **EXCITE**



Something
BOLD ^{To} **SATISFY**





SWEET DREAMS

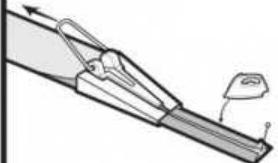
A sight for tired eyes, our handmade sleep masks are stylish and useful—and make thoughtful gifts for everyone on your list, from your frequent-flier friend to your always-on-the-go partner. Lucky for you, they're also a cinch to create: Just choose the materials (pick soft fabrics in patterns that will suit the recipients' tastes), put them together, and sew it all up. You can make a few in a single sitting, then rest easy: You've just shortened your holiday to-do list, beautifully.

PHOTOGRAPHS BY BRYAN GARDNER



A 15-inch length of elastic will fit most adults. Adjust up for larger head sizes.

HOW TO MAKE BIAS TAPE



You can create your own bias tape with a 25-millimeter bias-tape maker (\$8, purlsoho.com). Here are directions for single-fold bias tape (store-bought double-fold tape is folded lengthwise a second time):

1. Lay 1 yard of fabric on a flat surface. With a chalk pencil and a clear quilting ruler, mark parallel strips at 45-degree angles (see bias-tape maker instructions to determine proper strip width). Cut out strips.

2. Feed one end of each strip into bias-tape maker, pulling 1 to 2 inches through other side, as shown, above. Pin bias tape to an ironing board to hold in place. Press. Continue to pull strip through, pressing as you go.

BEHIND THE MASK

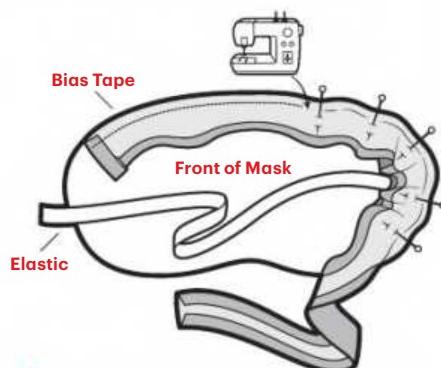
How simple is this project? You can use the same template to cut out each of the three layers that make up the mask. And because the bias tape serves as the trim, sewing is straightforward and foolproof.

► Supplies

Cotton flannel
Cotton batting
Cotton or silk fabric
Fabric scissors
Sewing supplies
Elastic
Bias tape

HOW-TO

- Download and print template ([at marthastewart.com/sleep-masks](http://marthastewart.com/sleep-masks)); cut out. Trace onto flannel, batting, and front fabric; cut out with fabric scissors. Mark the 2 spots on front fabric where elastic should go, as indicated on template.
- Layer pieces in order, from back to front—flannel, batting, front fabric—with right sides of flannel and fabric both facing out.
- Pin elastic at marked points on front fabric, lining up with edge of mask.
- Unfold one side of bias tape and align unfolded edge with edge of mask. Fold over $\frac{1}{4}$ inch of one end. Then pin tape all around, overlapping ends of tape by $\frac{1}{4}$ inch.
- Using top crease as a guide, stitch in that crease all around mask, as shown, right.
- Flip mask so flannel side (back of mask) is facing up. Fold tape over raw edge of mask and pin all around.
- Hand-sew binding to flannel using a slip stitch. (For a how-to, go to marthastewart.com/slip-stitch.)



Sources

Cotton-cashmere flannel, 54", in Blue and White, \$27 a yd.; **silver-print cotton**, 44", \$15 a yd.; and **Tana Lawn**, by Liberty of London, 54", in Freya, \$37 a yd., bandjfabrics.com. **Blue-stripe silk**, 55", \$35 a yd.; and **silver linen**, 58", \$35 a yd., nyelegant.com. **Colored elastic**, width 9, in Color 33 (coral) and Color 108 (blue), \$4.50 a meter; and **metallic elastic**, width 99, in Color 01, \$8.50 a meter, Shindo, 212-868-9311. **Bias tape**, $\frac{3}{8}$ ", \$3 a yd.; and **Thinnest Loft batting**, by Quilter's Dream, 46" by 36", \$9.80, purlsoho.com.

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FOOD & GATHERINGS

Cook, Nourish, Enjoy



PERFECT BITE

ORANGE & OLIVE

Sweet, salty, and tangy, with a hint of spice, this Mediterranean starter delights with its abundance of flavors. Remove the peels and pith from a mix of oranges and slice them into thick rounds. Then toss sliced green olives in lemon juice and extra-virgin olive oil, and spoon them on top. Finish with fresh mint, sea salt, and hot red-pepper flakes (we like Aleppo).

PHOTOGRAPH BY SHARON RADISCH

Stylish & Coordinated



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Warming Trends

Amid the hustle and bustle of this hectic season, nothing grounds you like sitting down to a bowl of home-cooked soup. These recipes take just an hour or less to put together, yet each is substantial enough to serve on its own, freeing you from having to cook anything else. Studded with vegetables and fortified with hearty ingredients—meatballs, spaetzle, white beans, and smoked fish—these one-pot meals will leave you feeling soothed and satisfied.

PHOTOGRAPHS BY SHARON RADISCH

Chicken Soup With Dill Spaetzle



Mexican Meatball Soup



Minestrone With Winter Greens



Mixed Seafood Chowder



Chicken Soup With Dill Spaetzle

Active Time: 30 min. Total Time: 40 min. Serves: 4

- ¾ cup all-purpose flour**
- Coarse salt and freshly ground pepper**
- 2 large eggs**
- ½ cup whole milk**
- ¼ cup packed fresh dill, chopped, and 1 large sprig, plus more sprigs for serving**
- 1 bone-in, skin-on chicken breast (2 pounds), split**
- 6 cups low-sodium chicken broth**
- 2 medium carrots, peeled and cut into ½-inch pieces**
- 2 medium parsnips, peeled and cut into ½-inch pieces**

1. Whisk together flour, ¼ teaspoon salt, and a pinch of pepper in a medium bowl. In another bowl, beat together eggs, milk, and chopped dill; gradually add to flour mixture, whisking with a fork until combined. Cover batter and store in refrigerator up to 1 day.
2. Bring chicken, broth, and dill sprig to a boil in a large pot. Reduce heat, cover, and simmer until chicken is cooked through, about 20 minutes. Transfer chicken to a plate with tongs.
3. Skim foam from broth with a large spoon. Stir in carrots and parsnips and simmer until tender, about 15 minutes. Shred chicken into bite-size pieces (discarding bones) and return to pot. Bring to a boil. Working in batches, push batter through the large holes of a colander into broth. Season soup with salt and pepper and serve, topped with more dill sprigs.

MARTHASTEWART.COM

Minestrone With Winter Greens

Active Time: 40 min. Total Time: 1 hr. Serves: 4

- ¼ cup extra-virgin olive oil, plus more for drizzling**
- 6 cloves garlic, thinly sliced**
- 1 tablespoon tomato paste**
- 2 cans (15.5 ounces each) cannellini beans, rinsed and drained**
- ½ cup dry white wine, such as Sauvignon Blanc**
- 1 large sprig sage**
- 1 piece (2 ounces) Pecorino Romano, plus more, grated, for serving**
- Coarse salt and freshly ground black pepper**
- 4 ounces ditalini or other short, tubular pasta (1 cup)**
- 4 cups shredded chicory, escarole, or kale**
- Red-pepper flakes, for serving**

1. Heat a large pot over medium-high. Add oil and garlic; cook, stirring occasionally, until garlic is golden, 2 to 3 minutes. Stir in tomato paste; cook, stirring, 1 minute. Add beans and wine; simmer, stirring occasionally, until liquid has thickened and wine has almost evaporated, about 4 minutes. Add 8 cups water, sage, and cheese; season with salt and black pepper. Simmer, partially covered, over medium-low 25 minutes.
2. Bring soup to a boil, stir in pasta, and cook until al dente according to package instructions, stirring occasionally. Add chicory; cook, stirring, just until wilted, about 1 minute. Serve, topped with grated cheese and red-pepper flakes.

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Mexican Meatball Soup

Active Time: 35 min. Total Time: 1 hr. Serves: 4

- 1½ pounds ground beef (85 percent lean)**
- ½ cup uncooked long-grain white rice**
- ¼ cup finely chopped fresh mint**
- ¼ cup finely chopped fresh cilantro, plus more leaves for serving**
- ½ teaspoon ground cinnamon**
- 1 large egg**
- Coarse salt and freshly ground pepper**
- 2 tablespoons extra-virgin olive oil**
- 1 medium yellow onion, chopped**
- 6 cups low-sodium chicken broth**
- 1 can (15 ounces) tomato sauce**
- 1 large zucchini, quartered lengthwise and thinly sliced**
- 2 cups packed baby spinach (2 ounces)**

1. Mix together beef, rice, mint, cilantro, cinnamon, egg, 2 teaspoons salt, and ¼ teaspoon pepper in a large bowl. Form tablespoons of mixture into meatballs (about 40).
2. Heat oil in a large pot over medium-high. Add onion and cook, stirring occasionally, until soft, about 3 minutes. Add broth, 2 cups water, tomato sauce, zucchini, and meatballs. Simmer over medium, partially covered, until meatballs are cooked through, about 25 minutes. Season with salt and pepper. Stir in spinach and serve, topped with cilantro leaves.

MARTHASTEWART.COM

Mixed Seafood Chowder

Active Time: 35 min. Total Time: 1 hr. Serves: 4

- 3 to 4 pounds littleneck clams (about 32), scrubbed**
- 2 sprigs thyme, plus leaves for serving**
- 2 tablespoons unsalted butter**
- 2 medium leeks, white and light-green parts only, halved lengthwise, thinly sliced, washed well, and drained**
- ¼ cup dry vermouth**
- 3 stalks celery, cut into ½-inch pieces**
- 1 pound Yukon Gold potatoes, peeled and cut into ¾-inch pieces**
- 1 cup heavy cream**
- 8 ounces hot-smoked salmon (available at specialty stores and some supermarkets), skin removed, cut into 1-inch pieces**
- Freshly ground pepper**

1. Bring clams, thyme sprigs, and 4 cups water to a simmer in a large pot. Cover; cook until clams open, 5 to 10 minutes. Transfer to a bowl, discarding any that remain closed. Strain liquid into a bowl. Reserve 12 clams; coarsely chop meat from remaining ones.
2. Melt butter in pot over medium. Add leeks; cook, stirring occasionally, until soft, 5 minutes. Stir in vermouth; cook until almost evaporated, 2 minutes. Add celery, potatoes, and clam liquid. Simmer, partially covered, until potatoes are tender, 15 to 20 minutes; mash a few with the back of a spoon to thicken soup. Stir in cream, salmon, and all clams. Cook until heated through, 1 minute. Season with pepper and serve, topped with thyme leaves.

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On the Bright Side

A splash of vinegar. A dash of spice. A touch of heat. We've enlivened a few favorite vegetable side dishes with an array of ingredients that enhance flavors with a light touch—so you can fill up your plate without feeling too full. (As a bonus, all are vegan, too.)

PHOTOGRAPHS BY LINDA XIAO

Green beans are tossed with a mustard vinaigrette and raisin-nut croutons. Sweet and sour never tasted so garden-fresh!



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FOOD & GATHERINGS

HERBED GREEN BEANS WITH WARM MUSTARD VINAIGRETTE

Active Time: 30 min.

Total Time: 40 min.

Serves: 6

- 4** ounces rustic raisin-nut bread, cut into $\frac{1}{2}$ -inch cubes (2 cups)
- Coarse salt
- 1½** pounds green beans, trimmed
- 2** tablespoons minced shallot (from 1 to 2 shallots)
- 1** tablespoon whole-grain mustard
- 1** tablespoon red-wine vinegar
- ¼** cup extra-virgin olive oil
- 1** tablespoon chopped fresh dill, plus small sprigs for serving

1. Preheat oven to 350°. Arrange bread cubes in a single layer on a rimmed baking sheet and toast, tossing once, until golden brown, about 10 minutes.

2. In a large pot of salted boiling water, cook green beans until crisp-tender, 4 to 6 minutes. Drain; return beans to pot.

3. In a small saucepan, mix together shallot, mustard, and vinegar, then whisk in oil in a slow, steady stream. Heat mixture over low, whisking constantly, just until warm.

4. Toss beans with vinaigrette, toasted bread, and chopped dill. Season with $\frac{1}{4}$ teaspoon salt. Transfer to a platter, garnish with dill sprigs, and serve.

PER SERVING

163 calories; 10 g fat (1 g saturated fat); 0 mg cholesterol; 18 g carbohydrates; 145 mg sodium; 4 g protein; 6 g fiber

Not your ordinary sweet potatoes, these are twice-cooked, punched up with vinegar and thyme, and meant to be enjoyed in their fiber-rich skins.



SMASHED SALT- AND-VINEGAR SWEET POTATOES

Active Time: 40 min.

Total Time: 1 hr.

Serves: 4

- 2** pounds sweet potatoes (4 to 5), scrubbed and cut crosswise into 1-inch slices
- ¼** cup extra-virgin olive oil
- Coarse salt and freshly ground pepper
- 1** tablespoon fresh thyme leaves

- 1** teaspoon champagne vinegar

Flaky sea salt, such as Maldon, for serving (optional)

1. Fill a large pot fitted with a steamer basket with enough water to come just below basket; bring to a boil. Add potatoes; reduce to a simmer, cover, and cook until fork-tender, about 20 minutes.

2. Preheat oven to 425°. Divide potatoes between 2 rimmed baking sheets; lightly mash using a metal spatula. Drizzle with oil. Season with $\frac{1}{2}$ teaspoon coarse salt, pepper to taste, and thyme. Slide

potatoes around on sheet to coat bottoms with oil.

3. Roast, rotating sheets once, until skins are golden and crisp, about 25 minutes. Transfer to a platter. Drizzle with vinegar, sprinkle with flaky salt, and serve.

PER SERVING

321 calories; 14 g fat (2 g saturated fat); 0 mg cholesterol; 46 g carbohydrates; 265 mg sodium; 4 g protein; 7 g fiber



SHAVED BRUSSELS SPROUT, MEYER LEMON, AND QUINOA SALAD

Active Time: 30 min.
Total Time: 1 hr.
Serves: 4

- 1 cup quinoa, rinsed well
- Coarse salt
- 1 Meyer lemon
- ½ cup extra-virgin olive oil
- 8 ounces brussels sprouts, trimmed and thinly sliced (preferably on a mandoline)

¼ cup walnuts, toasted and chopped

2 scallions, thinly sliced (½ cup)

½ dried chile de árbol, crumbled, or ¼ teaspoon crushed red-pepper flakes

1. Place quinoa and 1½ cups water in a small saucepan with a pinch of salt. Bring to a boil, reduce heat to a simmer, and cook, covered, until grains are tender and water has been absorbed, about 16 minutes. Transfer to a bowl; let cool.

2. Peel 4 long strips of zest from lemon with a vegetable peeler; thinly slice. Juice lemon into a bowl (you

should have 2 tablespoons); whisk in oil in a slow, steady stream.

3. Add zest, brussels sprouts, walnuts, scallions, and chile to quinoa. Season with ¾ teaspoon salt and drizzle with vinaigrette. Stir to combine. Serve immediately, or refrigerate, covered, up to 3 days.

PER SERVING

386 calories; 23 g fat (2 g saturated fat); 0 mg cholesterol; 39 g carbohydrates; 236 mg sodium; 10.5 g protein; 15 g fiber

NEED A LIFT?

A little goes a long way with these five flavor boosters.



1 Mustard

It's more than a condiment. Just a spoonful will add its signature spiciness to dressings and marinades. We like mustards made with whole seeds, white wine, and vinegar.

2 Vinegar

Use the champagne and rice-wine varieties when you'd like a subtle acidity; opt for red- and white-wine vinegars for a stronger punch. Balsamic adds a hint of tart sweetness.

3 Herbs

Toss hearty herbs like rosemary and thyme into your dish at the beginning of cooking. Hold off on adding the delicate leafy sort (dill, mint, basil) until the end of cooking, to keep essential oils intact.

4 Hot Pepper

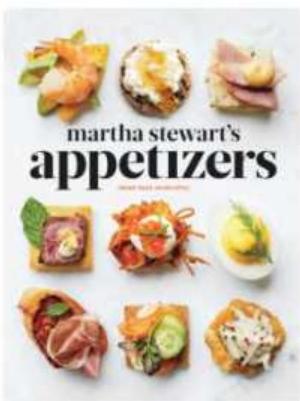
Crumbled chile de árbol, ground cayenne pepper, and red-pepper flakes produce a fiery effect.

5 Citrus

Use the whole fruit: Grated or thinly sliced zest lends a mellow citrus note; fresh juice adds brightness.

Entertaining

FOOD & GATHERINGS



This fresh, up-to-date volume is divided into five chapters: Snacks, Starters, Small Plates, Stylish Bites, and Sips.

IN 1984 WE PUBLISHED *Martha Stewart's Hors d'Oeuvres*, a lovely, useful book that enabled anyone to throw a cocktail party with food that looked great, tasted delicious, and included many unique small bites. In 1999 we went a few steps further and published *Martha Stewart's Hors d'Oeuvres Handbook*, a much larger volume filled with recipes, tips, building blocks, drinks, and party ideas that picked up where the first book had left off.

Now we're pleased to bring to you a new collection of recipes that reflects the "casualness" we are all witnessing in current home entertaining: a welcome relaxed approach to the serving of predinner snacks, appetite enhancers, and small plates, accompanied by an interesting panoply of festive cocktails. I encourage you to try all of the recipes as you maneuver your way through a year of celebrations, dinners, rites of passage, and other gatherings with friends and family. Enjoy! —*Martha Stewart*

LET'S GET THIS PARTY STARTED

Today's style of entertaining calls for fuss-free food that is easy to make yet delicious as ever. With more than 200 recipes, our latest book (*Martha's 85th!*) is the new go-to guide for any type of get-together—perfect for the season of good cheer.

PHOTOGRAPHS BY DAVID MALOSH

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FOOD & GATHERINGS

QUESO FUNDIDO WITH CHORIZO

Active/Total Time: **30 min.**
Serves: **6 to 8**

If you don't have a fondue pot, you can serve the queso fundido in the skillet it is cooked in; return it to the stove and warm over low as needed.

- 2** tablespoons extra-virgin olive oil
- 1** pound Spanish (cured) chorizo, sliced on the bias $\frac{3}{8}$ inch thick
- 1** cup finely chopped sweet onion, such as Vidalia
- 1** can (4 ounces) diced green chiles
- Coarse salt
- $\frac{1}{3}$ cup tequila, preferably gold
- 4** cups shredded Monterey Jack (1 pound)
- Tortilla chips, for serving

1. Heat oil in a large, heavy skillet (preferably cast iron) over medium. Working in batches, add chorizo and cook, stirring occasionally, until browned in spots, 3 to 4 minutes. Transfer chorizo to a serving dish.

2. Add onion and chiles to skillet; season with salt. Raise heat to medium-high and cook, stirring occasionally, until onion is translucent, about 5 minutes. Add tequila, bring to a boil, and cook until tequila is mostly evaporated, about 30 seconds.

3. Reduce heat to low, gradually stir in cheese, and cook, stirring constantly, just until melted, 5 to 7 minutes. Transfer to a fondue pot and serve immediately, with chorizo and chips.

Creamy whites and the palest greens compose these wintry crudités. The delectable dip pairs well with any vegetable, any time of year.



WINTER CRUDITÉS WITH BUTTERMILK DIP

Active/Total Time: **15 min.**
Serves: **6 to 8**

- 1** cup buttermilk
- 1** cup crème fraîche or sour cream
- ½** cup coarsely chopped fresh dill
- ¼** teaspoon finely grated lemon zest

- 1** tablespoon plus $1\frac{1}{2}$ teaspoons fresh lemon juice
- Pinch of cayenne pepper
- Coarse salt and freshly ground black pepper

Assorted crudités, such as celery stalks, hearts of romaine, icicle radishes, cucumber spears, and blanched cauliflower florets and white asparagus, for serving

1. Combine buttermilk, crème fraîche, dill, lemon zest and juice, and cayenne in a bowl. Season with salt and black pepper. Refrigerate, covered, up to 1 day; stir until smooth before serving.

2. Arrange crudités in glasses (or on a platter), and serve, with dip.

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Entertaining

FOOD & GATHERINGS



ROASTED POLENTA SQUARES WITH FONTINA AND WILD MUSHROOMS

Active Time: 1 hr.

Total Time: 3 hr. 20 min.

Makes: 24

A mix of mushrooms gives the best range of textures and earthy flavors, and the assortment also looks more interesting than just one variety of mushroom would. Once the polenta is cold and set, it can be covered with plastic wrap and refrigerated for up to three days.

Coarse salt

1½ cups coarse-ground polenta

8 ounces mixed mushrooms, such as cremini, oyster, chanterelle,

and hen-of-the-woods, trimmed and thinly sliced

1 shallot, thinly sliced

1 teaspoon packed fresh thyme leaves

3 tablespoons extra-virgin olive oil, plus more for brushing

1½ cups shredded Italian fontina

1. Bring 4½ cups water to a boil in a large, heavy-bottomed pot; season with salt. Bring another 4 cups water to a simmer in a small saucepan. Gradually add polenta to large pot, whisking constantly until combined. Reduce heat until only one or two

large bubbles break surface at a time, adjusting heat as necessary.

2. Whisk 2 ladlefuls of simmering water into polenta and cook, stirring frequently with a wooden spoon, until water has been absorbed, about 5 minutes. Continue to add 2 ladlefuls of simmering water every 5 minutes, stirring often and waiting for it to be absorbed before adding more, until polenta is creamy and just pulls away from sides of pot, about 45 minutes. (Adjust heat as necessary.)

3. Pour polenta into a slightly damp 9-by-13-inch baking dish. Let stand until no longer steaming, about 10 minutes. Refrigerate,

uncovered, until cold and set, about 1½ hours.

4. Preheat oven to 450°. In a bowl, toss together mushrooms, shallot, thyme, and oil; season with salt.

5. Turn out polenta onto a cutting board. Cut into 24 pieces, and transfer to a rimmed baking sheet brushed with oil. Dividing evenly, brush tops with oil, then sprinkle with cheese and top with mushroom mixture. Roast until polenta is crisp on bottom, cheese is melted, and mushrooms are wilted and golden brown, about 25 minutes. Serve immediately.



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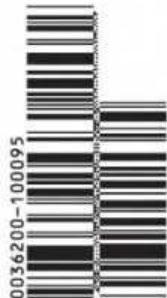
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These twisty hors d'oeuvres just keep on giving: Everyone loves them, they are easy to eat out of hand, and they pair well with practically any drink.

PUFF-PASTRY CHEESE STRAWS

Active Time: 45 min.
Total Time: 1 hr. 35 min.
Makes: About 30

Whenever possible, use all-butter puff pastry, such as Trader Joe's or Dufour, for the best flavor and texture. For even thawing, let it sit in the refrigerator overnight, rather than on the counter, which can cause the pastry to become sticky and difficult to work with.

- 1** cup finely grated Parmigiano-Reggiano (about 4 ounces)
- ½** teaspoon cayenne pepper
- 2** sheets frozen puff pastry, preferably all-butter, thawed
- All-purpose flour, for dusting
- 2** large eggs, lightly beaten

1. Preheat oven to 425°. Combine cheese and cayenne in a bowl.
2. Lay each puff-pastry sheet flat on a lightly floured work surface. Roll out two 11-by-16-inch rectangles. Dividing evenly, brush with some of beaten eggs and sprinkle with cheese mixture. Using a pastry cutter or sharp paring knife, trim long ends to make even, then cut each rectangle crosswise into fifteen ½-inch-wide strips.
3. Working with one at a time, twist each strip into a spiral and transfer to parchment-lined baking sheets, 1 inch apart. Using your thumb, press ends of strips onto parchment to prevent unraveling during baking. Chill until firm, at least 30 minutes.
4. Bake until pastry is golden, rotating sheets halfway through, 10 to 15 minutes. Let cool completely on sheets on wire racks before serving or storing.



CHEESE-STRAW TOPPING VARIATIONS

Clockwise from top right: Original, Tomato-Rosemary, Pecorino-Black Pepper, and Sesame-Poppy.

SESAME-POPPIY

Combine 2 tablespoons each **sesame seeds** and **poppy seeds** with $\frac{1}{4}$ teaspoon **coarse salt** in a bowl. Sprinkle on pastry strips instead of cheese-cayenne mixture.

TOMATO-ROSEMARY

Omit egg wash and cheese-cayenne mixture. Combine 3 tablespoons **tomato paste** and 1 tablespoon **extra-virgin olive oil** in a bowl. Brush evenly on pastry strips, then sprinkle with 1 tablespoon chopped fresh **rosemary**.

PECORINO-BLACK PEPPER

Replace Parmigiano-Reggiano with an equal amount of **Pecorino Romano**, and **cayenne pepper** with freshly **ground black pepper**. Sprinkle mixture on pastry strips.



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CUPS OF CHEER

It's not Yuletide until the eggnog starts flowing—and our recipe for the classic drink is particularly festive. We've mixed custard with bourbon, rum, and cognac, and then let it chill overnight so the flavors meld completely. A fluffy meringue is folded into the base to produce a light texture, and freshly whipped cream is dolloped on top.

PHOTOGRAPHS BY BRYAN GARDNER

Whipped cream stays afloat on top of chilled eggnog.



For an extra dimension of spice (and a charming presentation), finish off each glass with a cinnamon stick.

CLASSIC EGGNOG

Active Time: 25 min.
Total Time: 45 min., plus chilling
Serves: 18

The eggs in both the base and the meringue are cooked, so food safety shouldn't be a concern.

6 large egg yolks, plus 2 large whites

¾ cup sugar

3 cups whole milk

Large pinch of coarse salt

1 cup heavy cream

2 ounces bourbon, such as Michter's or Maker's Mark

2 ounces dark rum, such as Appleton Estate

1 ounce cognac

Unsweetened freshly whipped cream, for serving

Freshly grated nutmeg, for serving



1

Prepare eggs

In a medium heatproof bowl, whisk egg yolks and $\frac{1}{2}$ cup sugar until pale yellow and thick, about 2 minutes.

In a medium saucepan, bring milk and salt to a bare simmer. Whisking constantly, slowly pour hot milk mixture into yolk mixture.

2

Cook base

Pour yolk mixture back into saucepan. Cook over medium heat, stirring constantly with a wooden spoon, until mixture is just thick enough to coat back of spoon and hold a line drawn by your finger, as shown, 3 to 5 minutes.



3

Strain, spike, and chill

Pour mixture through a fine-mesh sieve into a large bowl; discard solids. Let cool, stirring occasionally, about 20 minutes. Add cream, bourbon, rum, and cognac; cover and refrigerate overnight.

4

Fold in meringue

Whisk remaining $\frac{1}{4}$ cup sugar and egg whites in a heatproof mixer bowl set over (not in) a pan of simmering water.

Whisk until sugar is dissolved and mixture is warm (it should feel smooth between your fingers), 2 to 3 minutes. (For fully cooked eggs, a thermometer inserted into meringue should register 160°.) Remove from heat. With a mixer on high speed, beat until stiff peaks form, 5 minutes. Fold into eggnog.

5

Garnish and serve

Pour into glasses (or a punch bowl); top with a dollop of whipped cream and sprinkle with nutmeg.

**THE MORE THE MERRIER**

What's more celebratory than traditional eggnog? One that's flavored with our favorite things.

**COFFEE**

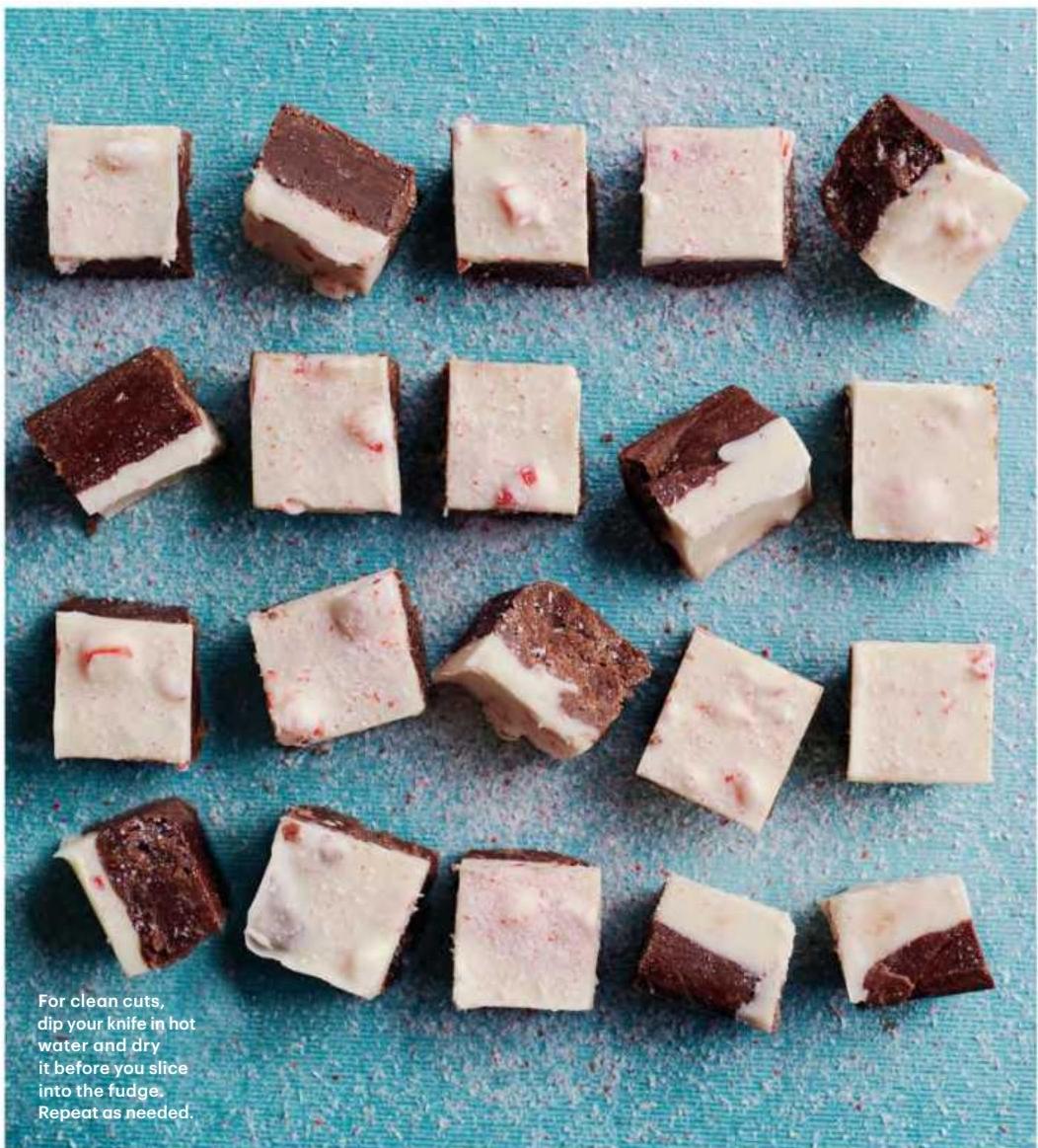
Add $\frac{3}{4}$ cup coarsely ground espresso beans in step 2. Add 4 layers of cheesecloth over sieve in step 3; discard with other solids. Garnish with finely ground espresso beans instead of nutmeg.

**STOUT**

In step 3, omit bourbon and cognac, increase rum to $\frac{1}{2}$ cup, and add 12 ounces stout. Garnish with chocolate shavings instead of nutmeg.

**ORANGE SPICE**

Add 10 black peppercorns; 2 crushed cardamom pods; 2 allspice berries; 1 clove; 2 one-inch-long, $\frac{1}{4}$ -inch-thick slices fresh ginger; and 2 tablespoons grated orange zest in step 2. Strain; discard with other solids in step 3. Garnish with more orange zest instead of nutmeg.



HOLIDAY TREATS, SQUARED

Our special-edition fudge is topped with crushed peppermint candies and loaded with chocolate goodness throughout: We added cocoa powder to our basic recipe, as well as a layer of white chocolate. The results are ultra-rich, extra-delicious, and ideal for gift-giving. Just be sure to save a few (dozen?) squares for yourself.

PHOTOGRAPH BY CHRIS COURT

TRIPLE-CHOCOLATE PEPPERMINT FUDGE

Active Time: 45 min.
Total Time: 3 hr. 30 min.
Makes: 64 one-inch pieces

An accurate candy thermometer is a must; it should read 212° when placed in boiling water.

- 1 tablespoon cold unsalted butter, plus more, softened, for pan**
- 1½ cups heavy cream**
- 3 cups sugar**
- 3 ounces unsweetened chocolate, finely chopped (¾ cup)**

2 tablespoons unsweetened Dutch-process cocoa powder

¼ cup light corn syrup

½ teaspoon coarse salt

1 teaspoon pure peppermint extract

16 striped peppermint candies, coarsely crushed (½ cup)

8 ounces white chocolate, melted

1. Butter an 8-inch square cake pan; line with parchment, leaving a 1-inch overhang on two sides. Butter parchment. Place butter in a large heatproof glass bowl set on a wire rack.

2. Heat cream, sugar, unsweetened chocolate, cocoa powder, corn syrup, and salt in a heavy saucepan over medium, stirring, until sugar is dissolved and chocolate is melted, about 10 minutes. Attach a candy thermometer to pan; bring mixture to a boil, washing down sides of pan with a wet pastry brush to prevent crystals from forming. Boil, without stirring, until mixture reaches 238°, about 15 minutes.

3. Pour chocolate mixture into glass bowl (do not scrape saucepan). Attach thermometer to bowl; let stand (without stirring) until mixture reaches 110°, about 1 hour, 30 minutes. Stir in peppermint extract with a wooden spoon; continue stirring and folding until mixture starts to thicken, lightens slightly in color, and begins to lose its sheen, about 5 minutes.

4. Pour mixture into prepared cake pan (do not scrape bowl); press evenly with your hands, then smooth top with a spatula. Sprinkle evenly with candies, pressing to adhere. Let cool 1 hour. Spread white chocolate over candies. Refrigerate until firm, at least 15 minutes and up to 3 days.

5. Run a sharp knife around edges of fudge to loosen; remove using parchment. Cut into 1-inch squares. Fudge can be stored in refrigerator, between layers of parchment, up to 1 week; bring to room temperature before serving.



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START WITH PURE VANILLA. END WITH PURE JOY.

McCormick® Gingerbread Men Cookies

- 3 cups flour
2 tsp. McCormick Ground Ginger
1 tsp. McCormick Ground Cinnamon
1 tsp. baking soda
1/4 tsp. salt
1/4 tsp. McCormick Ground Nutmeg
1/4 tsp. salt
3/4 cup (1 1/2 sticks) butter, softened
3/4 cup firmly packed brown sugar
1/2 cup molasses
1 egg
1 tsp. McCormick Pure Vanilla Extract

MIX first 6 ingredients. Set aside. Beat butter and sugar with electric mixer on medium speed until light and fluffy. Add molasses, egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Press dough into a disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.

ROLL out dough to 1/4-inch thickness on lightly floured work surface. Cut into gingerbread men with 5-inch cookie cutter. Place 1 inch apart on ungreased baking sheets.

BAKE in preheated 350°F oven 8 to 10 minutes or until edges of cookies just begin to brown. Cool on baking sheets 2 minutes. Remove to wire racks; cool completely. Decorate cookies by piping designs with plain and Colorful Royal Icing (see mccormick.com for recipe).

Makes 2 dozen.



At McCormick, we believe pure tastes better. That's why our herbs and spices have no added fillers. Just 100% pure flavor. For more great-tasting recipes, visit mccormick.com



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GOOD LIVING

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Living Arrangements

This season, skip the boughs of holly and opt instead for festive arrangements created from living plants. They'll last longer than any cut-flower bouquet. And you can make them ahead, leaving you more time to spend eating, drinking, and being merry.

PHOTOGRAPHS BY
LENNART WEIBULL

◀ FOR HOW-TO,
TURN THE PAGE

FROM PREVIOUS PAGE

Winter Whites

In a planting inspired by snowy landscapes, paperwhites pop in birch pots.

► Supplies

- Plastic dish
- Pebbles
- Paperwhite bulbs
- Glass icicles
- Wire, 24 or 30 gauge
- Birch bark-covered pot
- Masking tape
- Bubble packaging
- Reindeer moss

HOW-TO

Use a plastic dish with a circumference slightly smaller than that of the exterior pot.

1. Fill dish with pebbles and bulbs, following bulb package instructions. Add water. Allow to bloom, 4 to 6 weeks.
2. Hook glass icicles around pot with wire. Affix to inside of pot with masking tape.
3. Fill pot with bubble packaging so dish can rest just below edge.
4. Place dish with sprouted bulbs on top of bubble packaging.
5. Spritz moss with water. (It will expand like a sponge.) Mound it to cover bubble packaging. Place in a sunny spot.

Sources

Paperwhite bulbs, \$25 for 24, [homedepot.com](#). **Spun-glass icicle ornaments**, by Martha Stewart Living, \$39 for 24, [homedecorators.com](#). **Birch-covered vases** (similar to shown), from \$4 each, and **reindeer moss**, \$11 for 11 oz., [save-on-crafts.com](#). **Bubble roll**, \$5 for 25', [staples.com](#).



The Golden Touch

Welcome guests with an elegant outdoor planting next to your front door. A large brass bowl and icelike glass mulch elevate the grouping.

► Supplies

- Crushed-glass mulch
- Large brass bowl
- 6 to 8 miniature conifers, in differing heights
- Bubble packaging

HOW-TO

1. Place a thin layer of mulch at bottom of bowl.
2. Arrange conifers (in original plastic nursery pots) in bowl. Position tallest plant slightly off-center in back to anchor composition. Fill in with rest of plants, leaving an inch around rim.
3. Add bits of bubble packaging to keep pots in place, then finish with a top layer of mulch.
4. Keep in a protected location outdoors. If temperature drops below 20 degrees, move to a garage or other unheated, sheltered location.

Sources

Ornamental sea glass, \$10 a jar, [shopterrain.com](#). **Antiqued hammered-brass bowl**, from \$65, [jamaligarden.com](#). **Miniature conifers**, from \$5 each, [glasshouseworks.com](#).



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Through the Looking Glass

For a twist on a terrarium, tuck miniature poinsettia, nerve plant, and blue star fern into a nest of silver pine needles.



► Supplies

Pine needles
Silver spray paint
Small glass dish, at least 3 inches tall
Pebbles or gravel
Potting charcoal
Potting soil
Mix of small plants
Large glass cylinder

HOW-TO

Use a dish that will fit inside the large cylinder.

1. Spread out pine needles on paper in a well-ventilated area. Spray-paint until lightly covered. Flip and spray other side; let dry completely.

2. Pour 1 inch of pebbles into dish, then a thin layer of potting charcoal. Top with a couple of inches of soil, then add plants. Fill in with more soil, up to 1 inch from top of dish.

3. In cylinder, make a nest of painted pine needles, leaving a hole in center for dish.

4. Place dish inside nest of needles. Add more needles, if necessary. (Use a wooden spoon to nudge leaves out of the way as needed.)

5. Water as you would a terrarium—sparingly with a long, narrow spouted watering can, directly into the plants.

Sources

Pine needles, \$14 for 1 lb., drieddecor.com. **Spray paint**, by Design Master, in Super Silver, \$8, michaels.com. **Glass vase** (similar to shown), from \$6, jamali garden.com. **Terrarium plants** (similar to shown), from \$5 each, glasshouseworks.com.



Pretty Petals

An amaryllis and orchids in complementary colors make a cheerful display on a buffet or entryway table. The blanket of moss hides the individual pots, so the plants appear to sprout up from the ground.



► Supplies

Amaryllis
Orchids, in 2 sizes
Low galvanized tray
Small branches
Waxed twine
Bubble packaging
Moss

HOW-TO

1. Position plants (in original plastic nursery pots) in tray so tall amaryllis stands in center and orchids surround it.

2. For a natural look, replace poles holding orchids upright with branches. Tie together loosely with twine.

3. Fill in tray around pots with bubble packaging, then keep adding packaging to form a mound.

4. Cover bubble packaging with moss.



Sources

Amaryllis, from \$7, johnscheepers.com. **Orchids**, from \$20 each, logees.com. **Metal tray** (similar to shown), from \$28, shopterrain.com. **Waxed twine**, from \$4.50 a roll, mainethread.com. **Moss**, \$16 for 2 sq. ft., shop terrain.com.

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Clockwise from top left
HAPPY TRAILS
 Amy Blessing, left; Jenni Kayne, right; and Kayne's daughter, Ripley, foraged for crafts supplies.

BRANCHING OUT
 Inspired by leaves that hang in unusual ways, Blessing and Kayne tied pinecones with twine and looped them over a fallen branch.

CAMPFIRE GIRLS
 Ripley, Kayne, and Annie Campbell toasted marshmallows over a fire pit.

ALL HANDS ON DECK
 The friends eagerly made wreaths at the kitchen table.

THE GREAT CRAFTING ESCAPE

For designer Jenni Kayne and her friends, crafting isn't just a way to decorate their homes for the holidays. It's a way to take a break from their harried schedules, catch up, and celebrate the season with their children and with one another.

PHOTOGRAPHS BY BARNARD & MEYER

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FOR THE PAST FIVE YEARS,

Jenni Kayne, a designer and boutique owner, has been crafting with two close friends, Annie Campbell and Amy Blessing, in their homes in Los Angeles. But last winter, they decided to take their projects, along with their children, further north, to Kayne's cozy retreat in Lake Tahoe. Whether it was embellishing a Christmas tree or making a gift tag, no project was too big or too small for their adventure. "The point was to find interesting materials and do something creative with them," says Kayne, who had her son, Tanner, 7, and her daughter, Ripley, 4, in tow. Many women have long cherished the "girlfriend getaway," but often underrated is the weekend escape in which mothers

connect not only with one another but with their children too. It's a way to break from the everyday without those "missing" feelings that inevitably surface when you're apart from your kids. Toss crafting into the mix, and the weekend is especially ripe for relaxation and discovery.

For Kayne, Campbell, and Blessing, that weekend agenda has evolved as their lives have. Now that they're mothers, the crafting has become pragmatic—assembly-line-style gifts for teachers and caregivers, for instance, and kid-friendly projects. For this particular weekend, the women chose a theme around bringing the outdoors in. And so, much to the children's delight, the weekend started with foraging in the woods for supplies.

From left SMALL WONDER

Kayne wanted an "earthy but still festive" look for the tree. Her five-foot find looks lovely with the kids' ornaments. Inspired by twigs in vases she'd seen online, she used a bell jar as a giant tree stand.

KID CRAFT

Yarn and bakers' twine turn pinecones and bright-white dough into ornaments. To make them, Blessing combined $\frac{1}{2}$ cup cornstarch, $\frac{3}{4}$ cup water, and 1 cup baking soda, then rolled the mixture out

$\frac{1}{4}$ inch thick. The kids followed with a patterned rolling pin by Everlasting Doodle (etsy.com), to create texture, and cookie cutters (williams-sonoma.com), to stamp out letters and shapes. The mothers finished off by poking a hole in each with a skewer. Left to harden, the ornaments were ready to be strung and hung by the next morning.



Blessing's daughter, India, 4, and Ripley frolicked in the snow, while the grown-ups filled wagons with fallen branches and Tanner zealously scooped up pinecones. "We didn't have to go far," says Kayne. They gathered everything they needed in half an hour—while also enjoying the picnic Campbell (a caterer in Los Angeles) had set up for everyone. Soon, the crafting began. The kids were put "in charge" of the cut-out-dough ornaments (above, top left), as the mothers caught up on one another's lives and tackled the wreaths, all while keeping a watchful eye on the children.

"It's meditative," says Kayne. But what she and her friends love most about crafting is the work-in-progress aspect. "All you usually see is the finished result of people's

efforts, but to witness their approach is just as inspiring," says Blessing, a design consultant. There was plenty of time for breaks, especially when snacks (including peppermint bark and maple-caramel popcorn) beckoned. And once the crafting was done, the women hung the wreaths and wrapped gifts. The little ones were over the moon, decorating the tree with the ornaments they had made themselves. "Deep down, we're perfectionists," says Kayne. "But with the kids around, you can't help but soften up." So, no, not all the patterns in the ornaments came out exactly right, and symmetry wasn't a priority. But letting it all be was precisely what made the day so much fun—and the finished tree, so fitting for the occasion. —Joanne Chen

Clockwise from top left
MOTHERS' HELPERS

Ripley (in plaid), India, and Tanner were hard at work making dough ornaments in the kitchen nook.

INTO THE WOODS

The giant pine trees that surround the area provided an abundant supply of crafting materials.

A NATURAL SPARK

A wonderful assembly-line-style gift, these fire starters were made almost entirely from things found in the woods (for details, see

following page). Thin hemp string, which burns cleanly, ties all the elements together.

OH, WHAT FUN!

India, wrapped in a blanket from Kayne's boutique, sipped hot cocoa in the designer's childhood sled.

FOOD FOR FORAGERS

A plate of citrus and Campbell's hot cocoa and mescal-spiked hot toddies were toted along in a vintage crate.

INSPIRED WRAPPING

Kayne and her friends love the look of ticking—a striped pattern typically found on mattress covers. They scanned their favorite patterns, printed them out, and used the paper to wrap gifts. (If you like the designs here, download our ticking clip art at marthastewart.com/ticking-paper.)

Cotton gima yarn (#A-174), in Sky, Red, and Gray Taupe, \$10 an oz.; **cork chenille yarn** (#A-25 cotton), in Deep Red, \$15.50 an oz.; and **silk wrap-paper yarn** (#N-94), in Gray/Pink, \$10.50 an oz., habutextiles.com.

FRAGRANT FIRE STARTERS

To create the charming packages, use hemp twine to bundle small pine branches and cones with other items that dry well and smell great (such as dried orange slices, sage, lavender, and eucalyptus). Then slip it all into muslin gift bags with playful handmade tags that say "Burn me" or "Light my fire."

Muslin bags, 5" by 8", \$12.50 for 25, celestialgifts.com.



gift guide

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From left**A RUSTIC WELCOME**

On the front porch of Kayne's Lake Tahoe home are the most important items for the weekend: sturdy boots, firewood, and extra pinecones and moss for the weekend projects. The lush wreath requires no complicated tools for assembly—just floral shears and wire.

DIVINE PINE

Kayne loves how a fallen evergreen branch wrapped around a grapevine wreath "looks as if it's moving."



Branches from other broadleaf evergreens (such as holly or boxwood) will work on this wreath too.

HOW-TOS**Manzanita Wreath**

1. Using shears, cut manzanita and cedar branches into 6-to-8-inch-long pieces. **2.** Insert manzanita branches securely into wreath, placing a few longer branches at edge for a natural look. **3.** Add cedar branches and moss, hot-gluing if necessary.

Supplies

Floral shears
Manzanita branches
Incense-cedar branches
Grapevine wreath, 24 inches
Reindeer moss
Hot-glue gun (optional)

Sources

Ashland grapevine wreath, 24", \$10; and reindeer moss, \$7.50 for 108.5 cubic in.,
michaels.com.

**Pine Wreath**

1. Using shears, cut branch so it wraps around one-third of wreath, and secure with wire. **2.** Using shears, cut juniper sprigs, eucalyptus pods, caspia, and snowberries into 6-to-8-inch-long pieces. Cluster them into bunches at base of pine branch with wire. **3.** Weave bunches of pine needles from branch into wreath.

Supplies

Floral shears
Pine branch
Grapevine wreath, 18 inches
Floral wire
Juniper sprigs, eucalyptus pods, dried white caspia, snowberries

Sources

Ashland grapevine wreath, 18", \$5,
michaels.com.

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WRAP PARTY

You could buy patterned wrapping paper—but why do that when you can easily make your own winsome designs? We show you how to use everyday party-store finds (think paper cupcake liners, silver garlands, and colorful confetti) to spread mirth and merriment—even before the boxes are opened!

PHOTOGRAPHS BY
BRYAN GARDNER

1

BAKING CUPS

Liners for muffins, cupcakes, and candies come in a whole slew of sizes and a multitude of colors. It's no wonder they make delightful gift toppers.

1. Tassels Cut a piece of waxed twine long enough to go around a wrapped box several times. Pinch liner at its center to form a conical shape; knot pinched end with twine to close. Wrap around box, then repeat to make another tassel on other side.

2. Dots With a glue stick, adhere flattened cupcake liners directly onto a wrapped box or envelope, layering smaller circles over larger ones and folding designs over edges.

3. Tags Flatten 6 or so liners; fold a few, if you desire. Then layer them and glue them together. Using a craft knife, cut 2 slits in center and thread a ribbon through.

Don't restrict yourself to reds and greens this holiday season. Add in a few other colors, both bright and muted, for a celebratory but sophisticated palette. Once you have a color scheme, stick with it—and let it be your signature!



► Sources

Baking cups, from \$2 for 100, partycity.com. Mini top-open and gift-card envelopes, \$4.75 for 25, paperpresentation.com. Tight- and loose-weave cotton ribbon, \$10 for 5 yd., shopangelaliguori.com.



2

SILVER EMBELLISHMENTS

Make your presentation really pop with inexpensive metallic accents (hint: think *inside* the bow). They add a wonderful three-dimensional element to boxed gifts.

1. Bold bands Center a strip of paper-fringe garland on top of a wrapped gift; tie down with silver ribbon, as shown, *top left*. Or stick a line of self-adhesive mini bows down center of box, as shown, *top right*.

2. Star box Glue the bottom of a small gift box on top of a store-bought star-shaped tag. Then glue another star tag on top of lid.

3. Bow boxes Nestle a tiny box inside an oversize metallic bow.

4. Tassels To make bow tassels, bottom center, first adhere two mini bows together, flat side to flat side, with one end of a length of bakers' twine in between. Wrap around a wrapped box, then repeat on other end of length of twine.

► Sources

Silver-star wire garland, \$1 for 12'; **small silver-star cutouts**, 5" \$2 for 5; and **silver gift bow**, 13", \$8, partycity.com.

Silver metallic mini star bows, 1", \$4 for 100, papermart.com.

Metallic line cotton ribbon, in Silver, \$9 for 5 yd.; and **metallic loose-weave ribbon**, \$9 for 3 yd., shopangeliguori.com.

Fringe garland, by Martha Stewart Crafts, \$10, michaels.com.

3

CONFETTI

Instead of tossing the bright paper cutouts, use them to dress up your holiday presents. These happy circles, sold in every color in the rainbow, provide endless cheer.

1. Like glitter With a small hole punch, punch out tiny bits of confetti from colorful paper. Adhere double-sided tape to an envelope flap and trim to fit; cover with confetti. Or simply place one strip of double-sided tape on a gift tag, then cover with confetti.

2. Under cellophane Put a handful of store-bought and mini DIY confetti in a small cellophane bag (trim as

needed to turn it into an envelope), and slip a gift card inside. Or cover a wrapped box with cellophane and toss in confetti before taping up final flap.

3. On wrapping paper

Adhere a strip of double-sided tape down the side of a gift box, and cover with confetti in different sizes and colors to create a fun band of circles.

► Sources

Custom tissue-paper confetti, $\frac{3}{4}$ ", 1", and $1\frac{1}{2}$ ", in Red, Orange, Tangerine, Carnation Pink, Hot Pink, and Silver Mylar, \$10 a bag, shopsweetlulu.com.

Cellophane roll, \$1.50 for 5', containerstore.com. **Clear treat bags**, from \$3 for 25, partycity.com.

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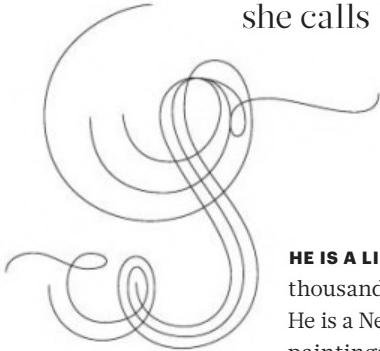
DECEMBER / JANUARY

PHOTOGRAPH BY WILL ANDERSON



VISIONS OF SUGAR

When Martha and artist Will Cotton embarked on what she calls “a painterly journey” to a confectionary fantasyland, the partnership yielded an exquisite portrait—and inspired a collection of dreamy holiday desserts.



HE IS A LIFELONG BAKER AND THE CREATOR OF thousands of recipes for delectable desserts. He is a New York City artist whose celebrated paintings feature cakes, cookies, ice cream, and candies in fantastical landscapes. Like sugar and spice, Martha and Will Cotton are different but complementary—and they both beckon others into the worlds they create. Since *Living*'s first issue, in 1990, Martha has invited readers to escape into its pages: to dream, to learn, to be inspired—and then to take the ideas and make them their own. And through his paintings, Cotton sets forth on an adventure, creating a destination where viewers are enticed into joining him. “I want the scene to feel like I was actually there,” he says. “I want you to believe it's a real place.”

Just as much of Martha's creativity is rooted in skills she learned as a girl—cooking, gardening, and crafting—Cotton's current work has origins in his childhood. While his early pieces reference desire through advertising icons and consumer culture, his themes of consumption and insatiability took a new direction in the mid-1990s: While visiting his cousins, he came across the Candy Land game (“an earthly paradise,” says Cotton) that they had played as children. With its colorful depictions of Molasses Swamp, Lollipop Woods, and Peppermint Stick Forest, the vintage game board became the jumping-off point for the powerful, evocative scenes (they are never simply “sweet”) that the artist is now known for.

Cotton's work doesn't begin with paint or a canvas, but with sugar, eggs, and butter. Around the same time that he stumbled across the board game, he moved into a loft

apartment that had nothing in it, not even a real kitchen. The day Cotton finally got an oven, “I was so excited, I baked a cake,” he says. He started baking more and more. “I would wonder, *How do you do that?*” he says. “Then I would consult Martha's recipes in her books and magazines, and I felt like I was learning from her. It was illuminating.” Her recipes for gingerbread houses, sugar cookies, angel food cake, and pralines became part of his repertoire.

Cotton has since had some formal culinary training (including studying macarons with pastry chef Philippe Andrieu at France's famed Ladurée). His painting process involves using his own baked goods—macarons, meringues, cakes, and other confections—to make maquettes, or scale models, of the scenes he imagines. Eventually, Cotton began incorporating people into his work (he is well known for having created the cover art for *Teenage Dream*, Katy Perry's 2010 album), who are often wearing his sugary creations. “He tampers with high fashion in a most unusual way,” says Martha, referring to her Valentino linen dress, which Cotton encrusted with beautiful, intricate piping. (He used an inedible material that looks like royal icing but won't break when bent.) After photographing both his subjects and the sweets—oftentimes separately—Cotton assembles the pictures into collages that serve as visual references as he paints.

The finished works are hyperreal and, as such, sometimes mistaken for photographs. But look closely at his paintings and you'll see Cotton's brushstrokes. “You might think that it looks easy,” says Martha. “But there's nothing easy about it. It's art.” —Amy Conway

LIVING TO
COLLABORATE





NEW TWISTS

Two types of treats come together in familiar candy-cane-style stripes. The nougat is similar to Italian meringue, which is made by beating hot sugar syrup into whipped egg whites. The soft caramel gets its characteristic golden hue and rich taste from cream and sugar. Our recipe calls for layering the nougat on top of the caramel on a baking sheet, then slicing and twisting the two together.

SUGAR does more than lend its signature sweetness to candies and confections. This simple ingredient works miracles—performing extraordinary roles in all kinds of recipes. To show off sugar's remarkable qualities, we've come up with eight great wintry delights to make, savor, and share.

PHOTOGRAPHS
BY WILL ANDERSON



CARAMEL-
NOUGAT
SWIRLS



TALE OF TWO TEXTURES

Tender, lemony butter cake lies beneath a crisp, crackling shell for a delicious contrast in every bite. The topping is nothing more than granulated and sanding sugars and thin ribbons of lemon zest sprinkled over the batter. As the cake bakes and rises, the sugar turns into a hard shell and the zest browns beautifully.

—
LEMON
CRUNCH
CAKE
—



SWEETS FOR THE SWEETS

Everything in these pictures is completely edible—all of the backgrounds are made of sugary substances, such as sugar itself, rock candy, and cotton candy. Even the luminous surfaces, plates, and utensils on this page and pages 110 and 112 are pulled from sugar, by the talented Lauri Ditunno of Cake Alchemy (cakealchemy.com).



SUGAR AND SPICE

Here's a seasonal take on a beloved sandwich cookie. When you heat sugar, it changes on a molecular level, becoming darker and more complex in flavor. This chemical process, of course, is caramelization. For the filling in these cinnamon-and-allspice whoopie pies, make a caramel sauce and fold it into buttercream. A hit of salt is mixed with the sugar that surrounds the edges, to slightly offset the sweetness.

SALTED-
CARAMEL
WHOOPIE
PIES



TWO-TONE TREATS

You can't make meringues without sugar. It's what stabilizes the whipped egg whites, giving structure to the fragile foam and allowing it to hold its shape. We made two batches of meringue, one with brown sugar and one with white sugar (we tinted some of the latter pink, too); they were put side-by-side into a pastry bag and piped with a star tip into graduated peaks, to simulate trees.

MERINGUE
TREES



WHITE CHRISTMAS (TREES)

The powdery softness of confectioners' sugar gives this cake an especially velvety crumb. It gets a triple dose of flavor from coconut milk and coconut oil in the batter and shredded coconut in the vanilla buttercream icing. More buttercream covers the cake and is piped with a star tip into a fanciful forest. These trees mimic the ones Will Cotton piped for his portrait of Martha.



POWDERED-SUGAR COCONUT LAYER CAKE

SWEET INNOVATION

A new technology is making its way into the kitchen: 3D food printing. The cake server, far right, and the snowflake Martha is holding on the cover were printed in sugar on the ChefJet Pro 3D printer by 3D Systems. It creates edible objects from a digital file—one very thin layer at a time. Find out more at 3dsystems.com/culinary.



BURIED TREASURE

As if buttery brioche weren't delectable enough, the sweet bread known as craquelin, which starts with a similar recipe, has crumbled sugar cubes baked into the dough, so you get a tasty crunch when you take a bite. A simple glaze of milk and confectioners' sugar calls to mind the snow-covered mountains that were part of Cotton's inspiration.



CRAQUELIN



FRENCH ACCENT

Here we combined some of the season's best flavors and textures in one delicious pastry. A tender, flaky shell holds a creamy custard that's spiked with brandy to evoke eggnog. Sprinkle a little superfine sugar on top, then use a torch to melt and brown it to create a glasslike coating that will shatter with the first forkful.



EGGNOG
CRÈME-
BRÛLÉE
TARTLETS



IN FINE FORM

Sugar cookies—made from an easy dough that holds its shape well—are a hallmark of the holidays.

We started there, then added ground and candied ginger, along with molasses to half the dough and honey to the other half. Those additional sweeteners add flavor and also tint the dough—handy for making candy canes and sweet pretzels.



GINGERED
SUGAR
COOKIES



ENCHANTED

A tree sprouting up indoors, sparkling with lights and ornaments, always looks magical. But the six here have a fairy-tale wonder all their own, with glittery gems, snowflakes that never melt, and woodland birds with ribbons in their beaks. Most bewitching? The decorations are easy to make, so you can tell your own Christmas story.

FOREST

PHOTOGRAPHS BY KATYA DE GRUNWALD

FLORAL FANTASY

This exuberant gold-tinsel tree is in full bloom for the season. The fabric flowers all started out white—we chose inexpensive hydrangeas, lilies, anemones, and cherry blossoms, then spray-painted them in a vibrant palette and gave them gold ball-pick centers. For more glimmer, gold balls in various sizes were wired to the tree stand.

Toasted Champagne gold-tinsel tree (similar to shown), treetopia.com.

>> For how-tos, see page 156.



BEDECKED IN BAUBLES

Like an exquisitely turned-out party guest, this white tabletop tree is draped in fancy jewelry; it's then placed in a faceted gold vase. Metallic pink, copper, and gold ornaments and colorful glass "gems" dangle—many pendant-style, on chains—from the boughs. The chains on the lower branches are longer, emphasizing the dripping-with-jewels effect.

Prelit White Sparkle Spruce artificial Christmas tree, 4½', in Clear Lights, [christmascentral.com](#). **Vase,** by Kartell, in Metallic Gold, [abchome.com](#). **Customizable Macklin center table,** from the Shackleton Collection, [stephenantonson.com](#).

BIRDS ALIGHTING

When Hannah Milman, our executive crafts director, created this tree, she was envisioning a winter party in the woods—complete with birds and other creatures decorating it (much the way the birds and mice dressed Cinderella for the ball). Glittered birds swoop in with silver ribbons to wind through the branches. The trees themselves are fashioned from birch logs and dried twigs.

Woodland animals, [hansatoysusa.com](#).







FROZEN WONDER

The icicles on this cool beauty evoke the tinsel that executive decorating director Kevin Sharkey loved when he was a child. To create this sophisticated display, he chose a silvertip fir with widely spaced boughs that allow plenty of room for the icicles, glitter-coated balls, and snowflakes. Kevin hung ornaments right out to the ends of the branches so they would be weighed down, as in nature after a snowfall. The LED lights are on thin, bendable wire that blends into the tree, so all you see is the sparkle.

Silvertip fir tree,
silvertiptreefarm.com.
Warm White Naked
Wire LED 300-light string, jamali-garden.com.

STAR BRIGHTS

The ornaments on this Japanese pine tree, decorated by editor in chief Eric Pike, span decades. The branches are hung with his collection of glass kugels, vintage lead ornaments, and 1970s silver snowflakes and stars (originally collected by his mother), as well as new glass balls. Ribbon hangers in shades of blue and green unify the look. The ribbon was also used to make medallion-style ornaments with silver Dresdens—die-cut embossed-paper shapes.



HIGH (WIRE) STYLE

This display offers a different take on a three-ring circus—and its ringmaster is our crafts director, Marcie McGoldrick. She wanted to create a fun, colorful tree. Taking vintage paper figures with movable parts as her inspiration, she made clip art of circus performers and animals to use as ornaments. They swing from trapezes, climb ladders (both made from striped paper straws), and frolic among honeycomb paper balls. The “tree” itself? A trio of graduated white wreaths, suspended from the ceiling with lengths of monofilament.



ALL THE TRIMMINGS

Choose your theme, gather the supplies, and then read on for more details.

1

BRIGHT BLOOMS

Start with any faux flowers for this tree. It makes sense to buy inexpensive ones, since you'll be transforming them—with a coat of spray paint and by taking apart and reassembling some of the blooms.

glass "gems," metal flowers, and lengths of chain in different ways. You can also use our chain trick with any ornaments you already have—add a length of chain to dress them up and to vary the distance they hang from the branches.



1

2

WINTER TREES

Hints of glitter make these birds magical. To create a tree for them to perch on, you need a log section; ask for one wherever you buy firewood. You can also make these trees in much smaller scales—for a tabletop, for example.

5

ICICLES AND SNOWFLAKES

Many of the ornaments on this tree are from Kevin's collection. But any snowflake and icicle would have a similar effect—and they're easy to find this time of year. Look for them in metal, glass, and even plastic at an ornament shop—all three materials refract light beautifully. For more sparkle, add glitter to plain glass balls.



4

RIBBON MEDALLIONS

Dresdens come in many different sizes and designs; often, they are cut with antique dies that have been in use for decades. For many of our ornaments, we stacked a few Dresdens, giving the end result a more detailed and dimensional look.

6

CIRCUS CLIP ART

Don't pass by the party store when decorating your tree—that's where you can find honeycomb balls that look like oversize ornaments, as well as striped straws. Combine those colorful items with our clip-art cutouts for a tree that's quite affordable to decorate from top to bottom.



2

4

GEMS AND JEWELRY

Simple supplies can take on a luxe look when put together carefully. Here, we combined gold and copper balls, sequins,



3



5



6

RAINBOW BRIGHT

The beauty of pillar and votive candles is that they can stand securely in practically any type of heat-resistant vessel. Colored-glass vases, bowls, and cups—breathtaking on their own—are even more arresting when they're grouped by color, in spectrum order (as we did here), and lit

from within; the color of the glass lightens at the flame, creating a subtle ombré effect. Set a collection of them, in various heights and sizes, on a mantel or side table for a stunning nighttime *and* daytime display. Ours features multiple hues, but a monochromatic arrangement can be every bit as impactful.





ALL AGLOW

Candles are so commonplace this time of year that we can overlook their transformative power. Here, we take a fresh look at these smoldering beauties (with their endless variety of shapes, sizes, colors, and effects) and share new ways to incorporate them into your décor—for the holidays and all year long.

PHOTOGRAPHS BY
RYAN LIEBE



HANUKKAH BRILLIANCE

Our stylish copper-and-wood menorah is hand-constructed with materials easily found at most home-improvement centers: a block of oak and small metal couplings (ordinarily used for joining plumbing pipes) for the main part, and a piece of oak hobby board and metallic trim for the base. To accommodate

the shamash candle (the middle one that lights the others), we drilled a shallower hole in the middle so that it stands highest. Tip: To avoid spraying melted wax, place your index finger between flame and lips before blowing out each candle.

Hanukkah candles,
creativecandles.com.

A WARM WELCOME

Unlike many old-fashioned wall sconces, our make-it-yourself version looks elegant and streamlined, despite its inexpensive components. Large white marble tiles act as wall plates (protecting the wall from the flame), while brass lamp parts, attached at the bottoms, hold the candles. Install a few of

these sconces in your entry or in a line down a hall. Just be sure to use only dripless candles, and trim the wicks to a quarter-inch to encourage controlled small flames.

Tapers, 6", in Maize,
creativecandles.com.

GOLDEN GLOBES

To create a soft glow—especially desirable around the dining table—we put LED votives inside these “snow globes,” which are white pendant-light fixtures, in three sizes, that we covered with clear shard glitter. (Each rests on a biscuit cutter.) White ball candles echo the motif, while flocked branches of juniper

and pine add height, texture, and color to the wintry display.

Festival tablecloth, in Sage, sferra.com. **Feux d'Or charger plate, by Royal Limoges,** jungleeny.com. **Ruffle glass gold plate, by Vietri,** gracioushome.com. **Medium ball candles, in White,** creativecandles.com. **Ultra-bright realistic flickering LED votives,** qcandles.com.



>> For how-tos,
see page 159.



WHAT'S IN A FLAME?

Know the difference between a votive and a tea candle? What do you call the tool that extinguishes the flame? We shed more than a little light on candle varieties and accessories.

1. TAPERS

These elegant, slender candles (also called dinner candles) taper at the wick and stand at least six inches high. Pair them with candleholders or candlesticks.

From left: Rope tapers, 10", in Natural, greentreehomecandle.com. Grecian Collenette, 9", in Dark Olive, rootcandles.com. Royale candles, by Cire Trudon, in Gray, monc13.com. Taper candles, 12", in Cafe au Lait, creativecandles.com. Tiny

tapers, 10", in White, williams-sonoma.com. Natural beeswax candles, 8", beehivealchemy.com.

2. FILLED CANDLES

Usually scented, these are poured into containers, most often glass or metal.

Hearth Classic candle, nestfragrances.com.

3. PILLARS

Thick and sturdy, they have a diameter of two inches or more and can stand

on their own or be placed in hurricanes. To prevent melted wax from drowning the wick, don't let a two-inch-wide candle burn longer than two hours; a three-inch-wide candle, longer than three hours; and so on.

Pillar candle, 6" by 6", in Ivory, potterybarn.com. **Classic pillar candle**, 3" by 9", in Paris Gray, creativecandles.com.

Coconut-Milk Mango pillar, 4" by 4", illumecandles.com.

4. VOTIVES

About the same width as tea lights but around two inches high, votives are often burned in glass cups to contain the liquefied wax. Splashing a few drops of water into the bottom of the holder before you put the candle in makes it easy to remove afterward.

Unscented votive, by Threshold, in White, target.com. **Scented votives**, in Tonka Noir and Mediterranean, illumecandles.com.

5. TEA LIGHTS

Low (three-quarters of an inch high) and petite (one-and-a-half inches wide), they are usually housed in snug-fitting containers.

Clear-cup tea lights, taghomedecor.com.

6. FLOATERS

These candles are designed with rounded or tapered bottoms to help them stay afloat in water.

Floating candle, by Ashland Basic Elements, in Ivory, michaels.com.

7. SNUFFER

An instrument for properly extinguishing a candle, it's generally in the form of a small cone at the end of a long handle.

Shiny Titan snuffer, by Biedermann and Sons, walmart.com.

8. CANDLE ADHESIVE

A soft, waxlike product that helps candles stay put in holders. Most types adhere to wood, metal, and glass.

Stick-Um, by Fox Run Craftsman, michaels.com.

9. WICK TRIMMER

Designed to facilitate the trimming of wicks, this tool is particularly useful for filled candles.

Perfect wick trimmer, yankeecandle.com.

10. BOBECHE

It's a collar, usually made of glass, that attaches to the base of a taper candle (on top of a candlestick) to catch melting wax.

11. NOVELTY CANDLES

Pyramids, balls, and other unusual shapes fall into this category.

Ball candle, in Large, creativecandles.com.

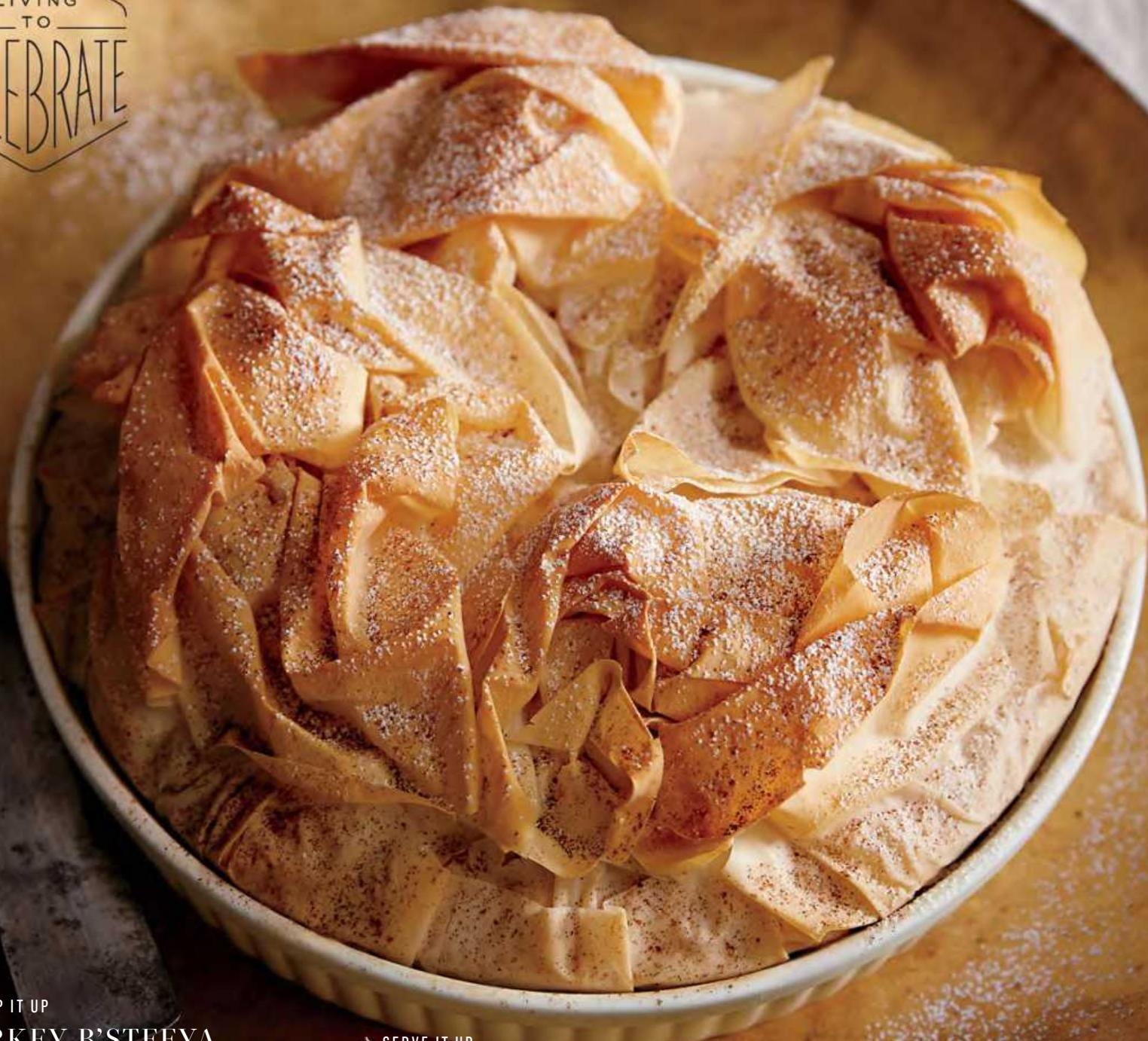
STRIKE A MISMATCH

There's no rule that says all your candles have to be the same size and color and rest in matching holders. In fact, when you mix things up, magic happens. Here, we placed tapers of varying heights, widths, and textures (check out the ribbed and spiral versions, left) in different candlesticks—some short, some tall. The eclectic display looks refined and pulled together despite the disparate styles because we limited the palette

of the candles to blue and included only silver candleholders.

From left: Gray spiral candle, bergdorfgoodman.com. Grecian Collenette, 7", in Abyss, rootcandles.com. Rope candle, 10", in Robin's Egg Blue, greentreehomecandle.com. Thin taper, 12", in Aquamarine, creativecandles.com. Bougies Royales, by Cire Trudon, in Gray, monc13.com. Square tapers, 12", in Gray, greentreehomecandle.com. Tapers, 9", in Aquamarine, Turquoise, and Slate Gray, creativecandles.com.





➤ WRAP IT UP

TURKEY B'STEEYA

A roasted whole bird is always impressive, but when you tuck shredded turkey into a b'steeya—a savory-sweet Moroccan pie—the table takes on a particularly exciting quality. The whole dish is wrapped in phyllo dough, then four more sheets of phyllo are crumpled on top, lightly brushed with melted butter, and baked until golden brown. The finishing touch? A dusting of confectioners' sugar and ground cinnamon.

>> For recipes, see page 168.

➤ SERVE IT UP

Chicken or pigeon traditionally fills a b'steeya. But guests digging into this pie will discover especially flavorful turkey. It's cooked with a mix of spices, including ginger, saffron, and turmeric, then combined with layers of sweetened almonds and eggs whisked with cilantro and parsley. Serve with a side of baby carrots glazed with honey and orange-blossom water; they're a lovely complement, both in taste and in color.



UNDER
WRAPS

A glorious home-cooked feast is as greatly appreciated as any gift under the tree. After all, planning a special dinner takes thought and care. A well-chosen main dish shows that you've been attentive to the tastes of those gathered around you. It intrigues and delights as it anchors the occasion and gets woven into the fabric of family memories. So why not bundle it up as lovingly as you would a hand-knit sweater? On these pages: delicious twists on classic celebratory foods, cloaked in gorgeous packages to spark anticipation and surprise.

PHOTOGRAPHS BY MARIA ROBLEDO



➤ WRAP IT UP

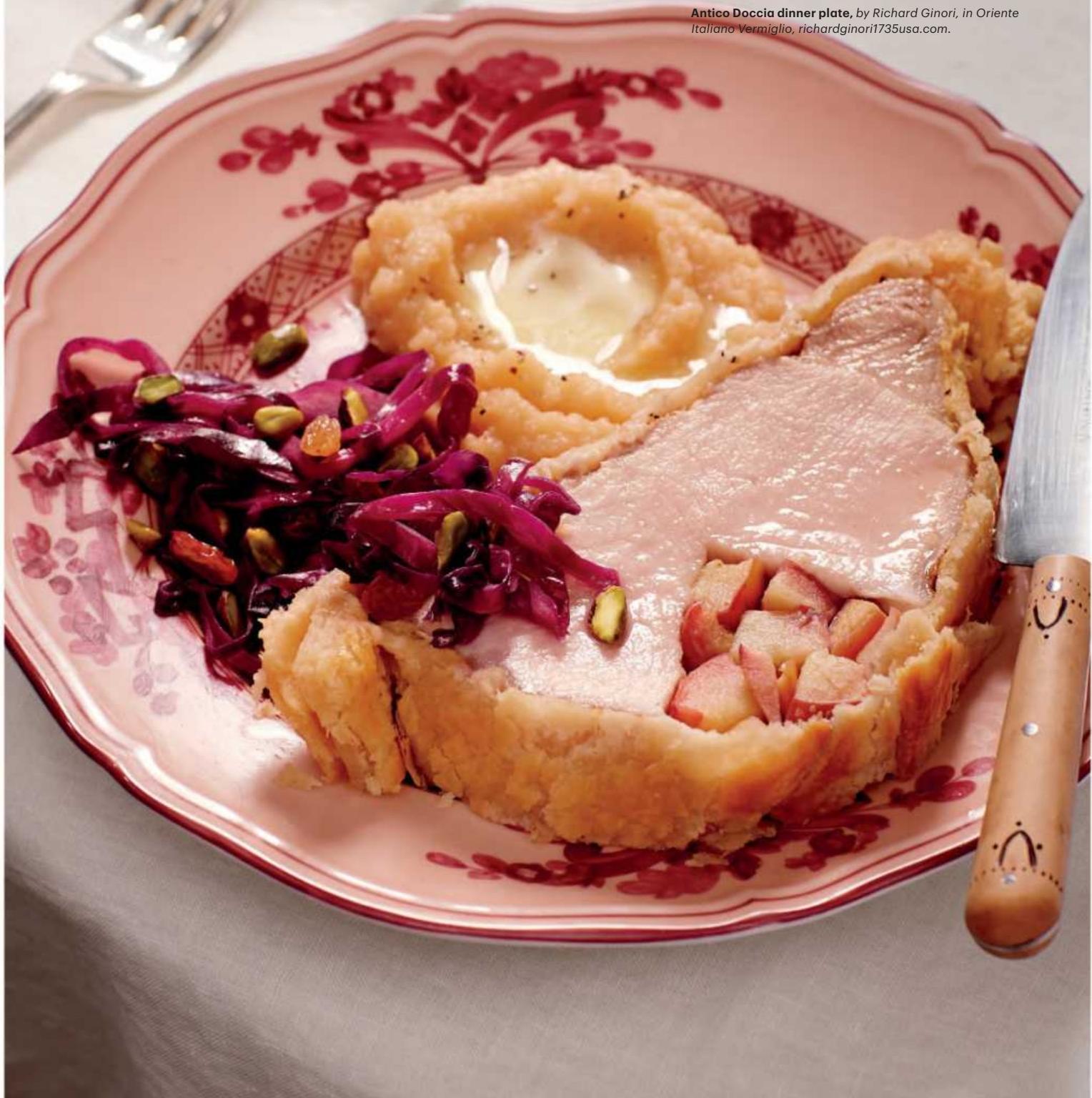
APPLE-STUFFED PORK WELLINGTON

This main dish is lovingly enrobed in the most joyful way: with pie dough that's golden, flaky, and decorated with strips that mimic ribbons. The very act of pressing and crimping the top and bottom sheets of dough, with the meat in between, feels like sealing up a package. We even dressed it up for Christmas dinner (while providing clues to the treat inside) by decking out the serving platter with baby apples, crab apples, fresh bay leaves, and sage sprigs.

➤ SERVE IT UP

Tender, juicy pork loin is a crowd-pleaser on any table. So what a happy revelation to find it inside this pie-dough shell. The pork is coated with a mixture of mustard, horseradish, and fresh sage, then filled with chopped-apple stuffing. Side dishes of raisin-and-pistachio-studded red cabbage and a ginger-rutabaga puree complete the meal. It's comfort-food-meets-special-occasion fare, all on one plate.

Antico Doccia dinner plate, by Richard Ginori, in Oriente Italiano Vermiglio, richardginori1735usa.com.



WRAP IT UP

**SALT-BAKED
ARCTIC CHAR**

Guests get a peek of the fish that's for dinner, but what will catch their eyes most is the exquisite pair of layers encasing it. Here, Arctic char is first wrapped in gleaming strips of leek, which have been blanched so they're perfectly tender. They not only lend a delicate flavor to the fish, but also act as a barrier to the outermost layer—a mix of salt, pink peppercorns, and orange zest bound with egg whites. Together, the two layers infuse the fish with hints of citrus and pepper, as well as just the right jolt of saltiness.

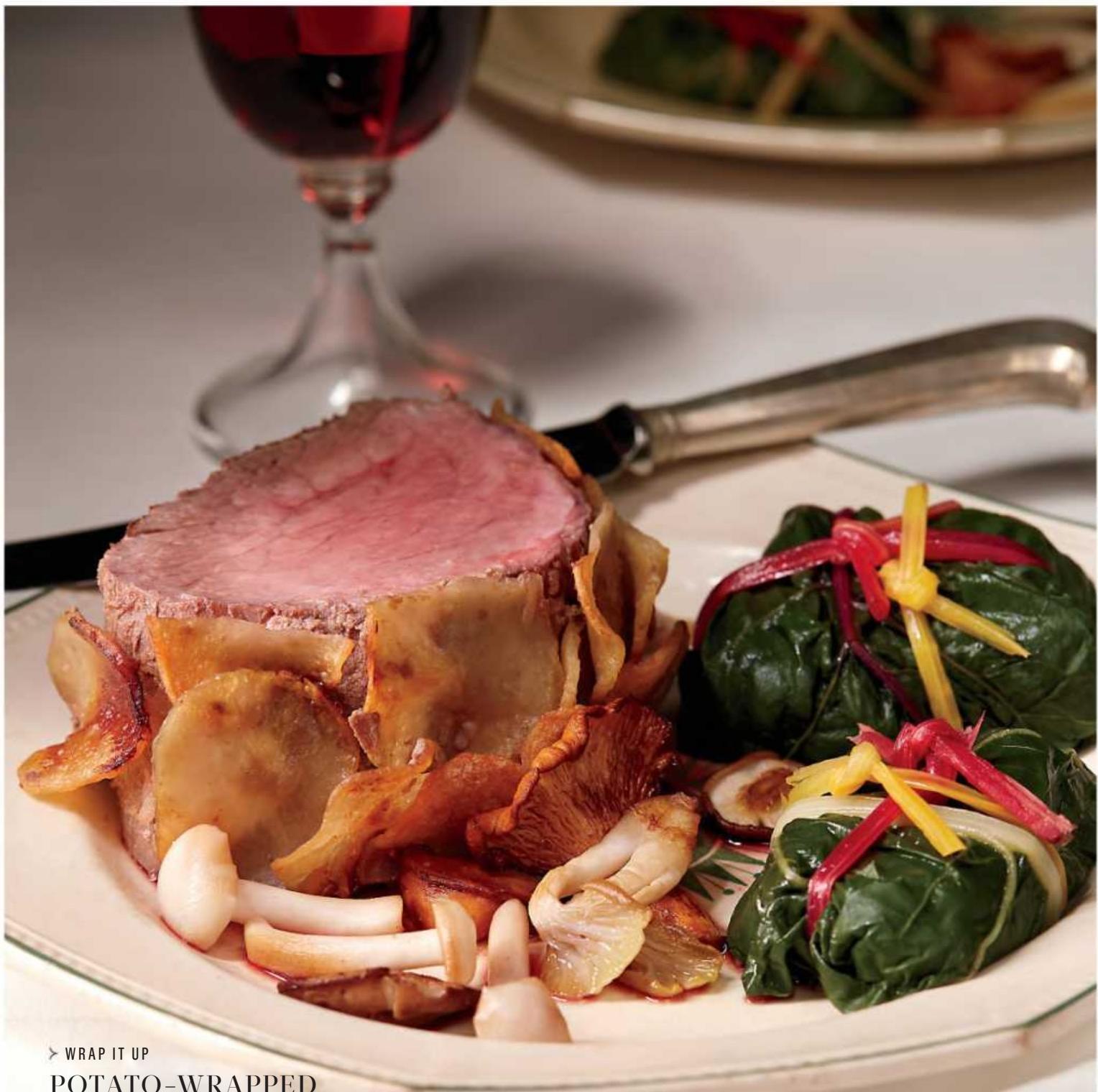




➤ SERVE IT UP

Mesmerize guests as you break through the salt crust, then slice through the leeks to reveal tender, thyme-stuffed Arctic char. We serve it with a citrus hollandaise, which picks up the zest in the salt crust and offers a nice counterpoint to a winter salad of endive, daikon radish, and a splash of champagne vinaigrette. Steamed baby potatoes—lightly smashed, then tossed with melted butter and fines herbes (such as chives and parsley)—soak up the sauce and balance the citrus.





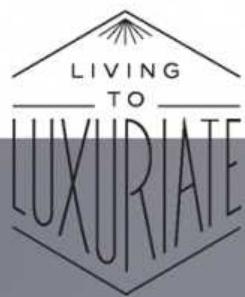
➤ WRAP IT UP

POTATO-WRAPPED BEEF TENDERLOIN

For those who've long insisted that sides make the meal, this main dish brings a favorite to the forefront. Russet potatoes are sliced ultra-thin with a mandoline, then twice-baked: first on their own, brushed with butter so the slices fuse together; then once again along with the meat, until they're crisp and golden at the edges but still tender in the center. We garnished the platter with a side of mixed sautéed mushrooms for a savory match to the meat—and a hint at what's inside the vegetable bundles on each plate.

➤ SERVE IT UP

Meat and potatoes never looked so elegant. But once you start carving the roast, guests discover there's still more beneath that pretty scalloping. The tenderloin is coated with pâté, then lined with buttery potatoes instead of pastry. For a burst of color (not to mention flavor) on each dish, we added a pair of rainbow-Swiss-chard bundles stuffed with a creamy cremini-mushroom filling. Three or four served with the sautéed mushrooms make a nice vegetarian entrée—so everyone's in on the fun and feasting.



S I L V E R T I D I N G S

Bring on the style, the sparkle, the shimmer! Whether you're enjoying the holidays, ringing in the new year, or commemorating a **25th anniversary**, few decorative touches say, "Let's celebrate!" quite like silver. It's ancient yet feels futuristic. It reflects as it catches light. It's also just right for right now—as we're relishing the moment while filled with excitement for what lies ahead.

PHOTOGRAPHS BY KATE MATHIS

LIQUID ASSETS

It's not Champagne, but this cocktail, opposite, boasts its own effervescence. Edible silver-leaf flakes coat the rim. Pink-grapefruit juice and bitters enhance the peppery flavor of 100 percent-agave silver tequila (such as Patron).

Edible silver-leaf flakes, by Gold Gourmet, nycake.com. On the Rock wine-glass, thefutureperfect.com.

LUSTROUS LIGHT

As if out of thin air, candleholders appear where balloons used to be. The trick: Blow the balloons up, then brush on a glittery glue mixture. Once it dries, pop and discard the balloons—leaving behind

shells you can paint on the inside. They make dazzling centerpieces, especially when clustered with glitter-dusted pillar candles (use a coat of transfer adhesive) and paired with silver dip-dyed linens. (To dye your own, go to marthastewart.com/dip-dyed-linens.)

Lightweight metallic linen, graylinelinens.com. **Paillette tumblers,** in *Frosted*, and *Aura* dinner plates, in *Opal/Platinum*, kimseybert.com. **Trousdale dinner plates,** in *Platinum*, kellywearstler.com. **Ellipse five-piece place settings,** in *Reflective Stainless Steel*, calvinklein.com. **Pillar candle, 3" by 6",** creativecandles.com.

>> For how-tos, see page 160.
For recipes, see page 171.

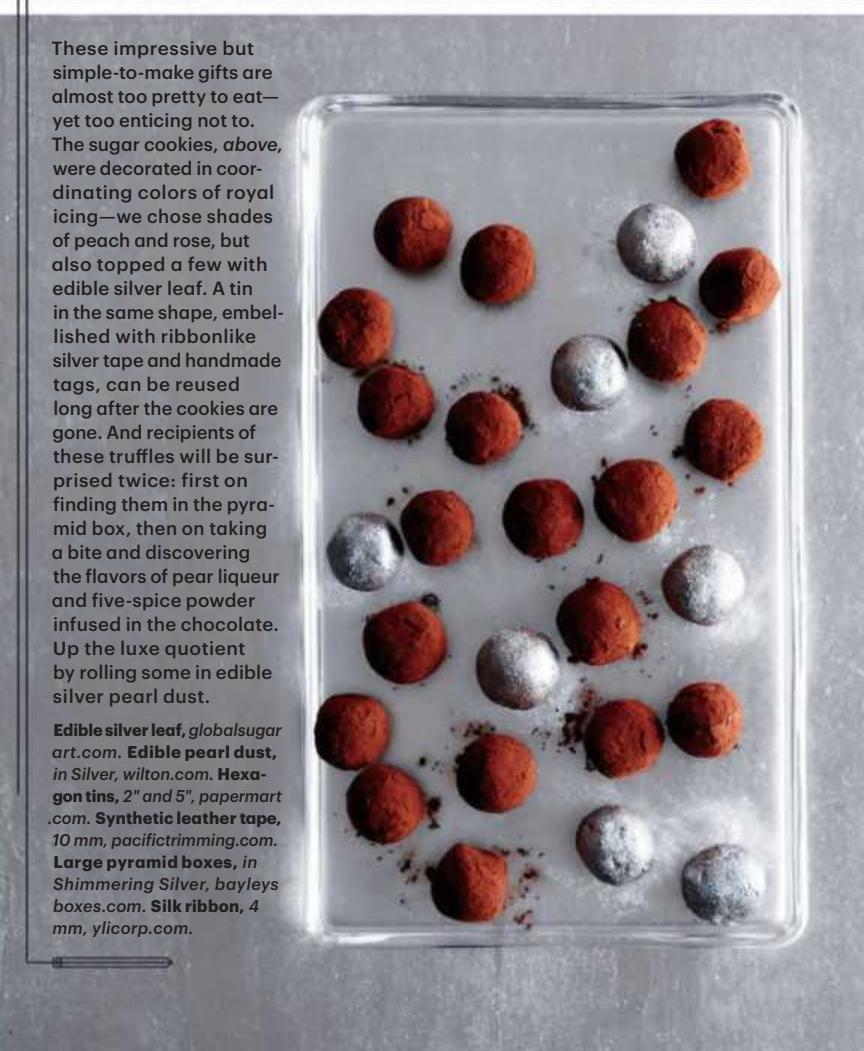


CHIC TREATS



These impressive but simple-to-make gifts are almost too pretty to eat—yet too enticing not to. The sugar cookies, above, were decorated in coordinating colors of royal icing—we chose shades of peach and rose, but also topped a few with edible silver leaf. A tin in the same shape, embellished with ribbonlike silver tape and handmade tags, can be reused long after the cookies are gone. And recipients of these truffles will be surprised twice: first on finding them in the pyramid box, then on taking a bite and discovering the flavors of pear liqueur and five-spice powder infused in the chocolate. Up the luxe quotient by rolling some in edible silver pearl dust.

Edible silver leaf, [globalsugarart.com](#). **Edible pearl dust,** in Silver, [wilton.com](#). **Hexagon tins, 2" and 5",** [papermart.com](#). **Synthetic leather tape, 10 mm,** [pacifictrimming.com](#). **Large pyramid boxes,** in Shimmering Silver, [bayleysboxes.com](#). **Silk ribbon, 4 mm,** [ylicorp.com](#).





FLASHES OF BRILLIANCE

For these one-size-delights-all parcels, candied honey is generously sprinkled with pumpkin, sunflower, sesame, and poppy seeds, plus sea salt. The result: sweet-salty bars. The gleaming packets, crafted with a box-cutting tool, look especially charming wrapped with a rose "belly band" and smart-looking clip-art labels (download them at marthastewart.com/brittle-labels).

Pillow gift-box tool, by Martha Stewart Crafts, joann.com. **Foil sheets**, by New York Central Art Supply, in Mirri Sparkle and Matte, 212-473-7705.

A GLOWING REFLECTION

A sparkly wreath instantly spreads the spirit of the season—and adds a touch of glamour, too. It may look painstakingly beaded, but the embellishments are actually silver-floral appliqués glued onto a silver-painted wooden wreath frame. (Wires sandwiched between a few of the appliqués and the fabric create dimension.) We hung ours over a multi-faceted oval mirror for a radiant effect.

Jewel mirror, in Large,
rhbabyandchild.com





UP, UP, AND AWAY

Let these puffed-up balloons loose and any gathering is transformed into a veritable bash. We swapped out string for wide satin ribbons in cheerful colors. Sticky gift-wrap pom-pom bows placed beneath each balloon cinch the celebratory look.

Silver balloons, in Orbz, Cubez, and Diamondz, [partycity.com](#). **Crystal bows**, 3½", in Silver, [papermart.com](#). **Brasserie chairs**, in White, [serenaandlily.com](#).



SO CLUTCH

For anyone who can use a little razzle-dazzle on the go, these no-sew pouches can be crafted assembly-line-style. They make great hand purses and work well as travel-document holders, too. We provide templates for cutting leather

sheets to size, as well as folding them into envelope shapes. (They're pliable when wet, then hold in place when dried—with a little help from glue at the edges.) Simple studs and silver leaf or glitter (top right and bottom left) combine to create the cheekily posh look.

SHIMMER ALL AROUND

These bracelets are so simple to put together (and so versatile when worn), you'll want to make several, including one for yourself. They're cut from strips of lightweight leather (if you've made one of the pouches, opposite, you'll have enough scraps to create a few), then brightened with silver leaf or a wash of craft paint. Beaded or braided metal trim (available at crafts stores) and nickel stud closures (the same kind used for the previous project) make them pop.



Created by Tanya Graff,
Greg Lofts, Marcie
McGoldrick, and Jennifer Wagner
Text by Joanne Chen

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HOW-TO HANDBOOK

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ASK MARTHA

HOW CAN I MAKE GOOD USE OF SCRAPS OF GIFT WRAP?

—George Berry, Chicago

If you have pieces of wrapping paper that are ripped or too small to use, upcycle them into packing material. Simply run them through a paper shredder, then use them to protect the presents you mail. It's a great way to reduce waste—and to spread an extra layer of good cheer.

PHOTOGRAPH BY BRYAN GARDNER

Q:

What can I do with fallen Christmas-tree needles? I don't want to just throw them away. They smell so good! —Tanya Bauer, Bismarck, N.D.



A: You can enjoy the scent a bit longer by putting them in sachets. Start with small muslin spice bags, such as those from Regency Natural (\$10 for 12, surlatable.com). We decorated ours with rubber stamps in snowflake designs, and switched out the neutral drawstring for a piece of holiday-ready red-and-white bakers' twine. Scoop up the fallen needles (or pluck some from the bottom branches) and fill the bags. Once you're finished, pop the sachets into drawers around the house for little bursts of evergreen fragrance that can last as long as six months.

Q: How can I add protein to my smoothie without using a powder?

—Mitch Conover,
Chapel Hill, N.C.

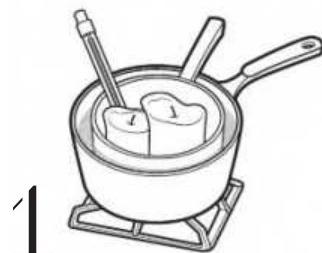
A: Nuts and seeds are packed with protein and add flavor and depth to blended drinks. The amounts listed, right, will add anywhere from 3.5 to 5 grams of protein per serving.



Q: Can the wax from nearly depleted candles be salvaged?

—Aida Vega, St. Cloud, Fla.

A: The best thing to do is to melt down the remaining wax and pour it into a smaller votive—*et voilà*, you have yourself a new candle. Make sure you combine all the same type of wax (beeswax, paraffin, or soy).



1 Melt candles in a small pan set over a large pan of simmering water. (The melting point of different waxes ranges from 100 to 145 degrees.) Once wax is melted, remove old wicks with tongs and toss out.



2 Cut a piece of wicking (available at crafts stores) 2 inches taller than votive holder. Knot one end and thread through a wick tab (also available at crafts stores); tie free end around a wooden skewer. Dip wicking and tab into melted wax to coat. Remove; press tab to bottom of holder. Rest skewer on votive rim.



3 Pour melted wax into votive holder, stopping $\frac{1}{4}$ inch below rim. Let stand until set, 1 hour. To even well at center, pour more wax into center until it's $\frac{1}{4}$ inch below rim.

Q: I'd like to replant our Christmas tree after the holidays. How do I do that?

—Christa Hamilton, Chicago

A: You cannot replant a cut tree, so consider buying a potted evergreen this year to enjoy all year round. Kate Karam of Monrovia—a longtime plant purveyor in Azusa, California—shares tips for facilitating the transition from indoor holiday decoration to outdoor tree:

Buy the potted tree a couple of weeks before you want to bring it inside, and place it in a garage or shed. This way, it can acclimate to the temperature.

Mist the branches and trunk once or twice a day, and water the root ball as needed.

Choose a location in your house that is cool and light but not too bright. Keep the tree away from heat sources like vents and fireplaces. Don't keep it inside for more than 7 to 10 days.

Return the tree to the garage for four to seven days to readjust it to the cold. Then transfer it outside, to a location protected from wind on the sunny side of the house.

If the ground is frozen, keep the tree in its container until spring. Otherwise, **remove** the tree from its pot and plant it in a hole as deep as the root ball and two to three times wider, with a mulch mix. The tree should stay dormant through the winter, so keep it moist, but don't fertilize until spring.



Q: What's the safest way to walk my dog at night?

—Yaser Jaber, Brooklyn

A: Make sure you're both dressed in glow-in-the-dark gear. Wear a reflective jacket or shoes, and outfit your dog with a reflective collar or leash. KC Theisen, director of pet-care issues at the Humane Society, suggests sticking to familiar, well-lit paths to discourage your dog from running off and exploring.

WE WANT TO HEAR FROM YOU! Send your questions to Ask Martha, c/o Letters Department, Martha Stewart Living, 601 West 26th Street, New York, NY 10001, or to askmartha@marthastewart.com. Please include your full name, address, and daytime phone number. Letters and messages become the property of Martha Stewart Living Omnimedia Inc. and may be published, broadcast, edited, or otherwise used in any of its media. By submitting your questions to Ask Martha, you are agreeing to let us use your name and hometown in connection with our publication of your questions.

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MARK YOUR (WELLNESS) CALENDAR!

A year of good health isn't just about the dutifully scheduled doctor's appointment or annual screening. It's also about taking good habits to a higher level and trying something new. Here's a look at a few wellness-boosting activities we're planning on adopting in 2016. Mark them on your calendar, too; come next December, you should feel even stronger and more energetic than you do today.

ILLUSTRATIONS BY LAN TRUONG

01 JANUARY



National Hot-Tea Month kicks off the year, and what better time to pick up a few healthy ways to drink yours? All tea contains antioxidants, and both green and black teas include a few that are unique to them—so enjoy a variety. Some studies on green tea (which contains more antioxidant capacity than other teas) have linked it to decreased risks for heart disease and certain types of cancer. To up the benefits, fill your cup a few times a day, and squeeze a few drops of lemon juice into it to enhance the bioavailability of its nutrients.

02 FEBRUARY

Keep on ticking. In this month of candy and paper hearts, think of your own. A good place to start: Log on to the American Heart Association site (heart.org), which celebrates American Heart Month in February. To assess your cardiovascular health both now and 10 years from now, as well as find strategies to improve it, take the heart-check test at goredforwomen.org. And if you've scheduled a physical exam, click on everydaychoices.org before you go; it will tell you which screenings are especially relevant for you to discuss with your doctor.

03 MARCH



Spring forward! You've made a note to set your clocks ahead on the 13th, but if you're sleep-deprived or sensitive to time shifts, you should head to bed half an hour earlier two days before that. This gradually eases your biological clock into daylight saving time, so you should have less trouble falling asleep at night and an easier time waking up the next day. "People don't realize what an impact an hour makes," says Neil Kline, an internist and representative at the American Sleep Association. "More sleep can improve not only your mental and immune function, but your mood, too."

04 APRIL

How many times, in moments of stress, has someone (perhaps even yourself) advised you to "just breathe"? It's easy to say but hard to do effectively. Just in time for tax season, Meg Chang, a certified dance/movement therapist in New York City, offers this technique: Breathe in for four counts through your nose, hold for seven counts, then breathe out for eight counts through pursed lips. (The exhale is most important.) Keep a hand on your belly; notice how it rises and falls. Continue until you feel anxiety subside. For a virtual breathing coach, Chang likes the Mindfulness App, available on both Android and iPhone (from \$1.99).

05 MAY

Freshen up. Get a maintenance check on your central-air systems. If you haven't been conscientious about changing filters regularly, make sure they're clean as you start the AC season; this will greatly improve air quality. Dirty or faulty filters won't catch particulate matter, dust, and dander, and can cause your system to break down. Have allergies? Ask a technician if your filter can be upgraded to a microallergen filter, which also blocks out pollen. Find a certified technician in your area at natex.org.

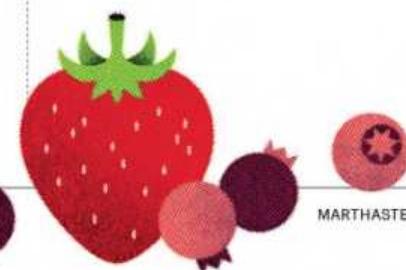
06 JUNE



National Trails Day (americanhiking.org) is on the 4th—which means a day of free outdoor events in all 50 states. Try a new sport, like kayaking or trail running. As a 2015 *Frontiers in Psychology* article notes, spending time in nature is associated with better long-term health.

07 JULY

Be fruitful. Among the biggest pleasures of summer: berries galore! A 2007 *Journal of the American College of Nutrition* article suggests that for a good antioxidant-level spike from blueberries, you must eat at least a half-cup at a time. And keep the nutrients coming all year by freezing a stash while they're still at their peak.




notebook

holiday essentials

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honeysucklewhite.com

MARTHA STEWART LIVING CRANBERRY FROST COLLECTION

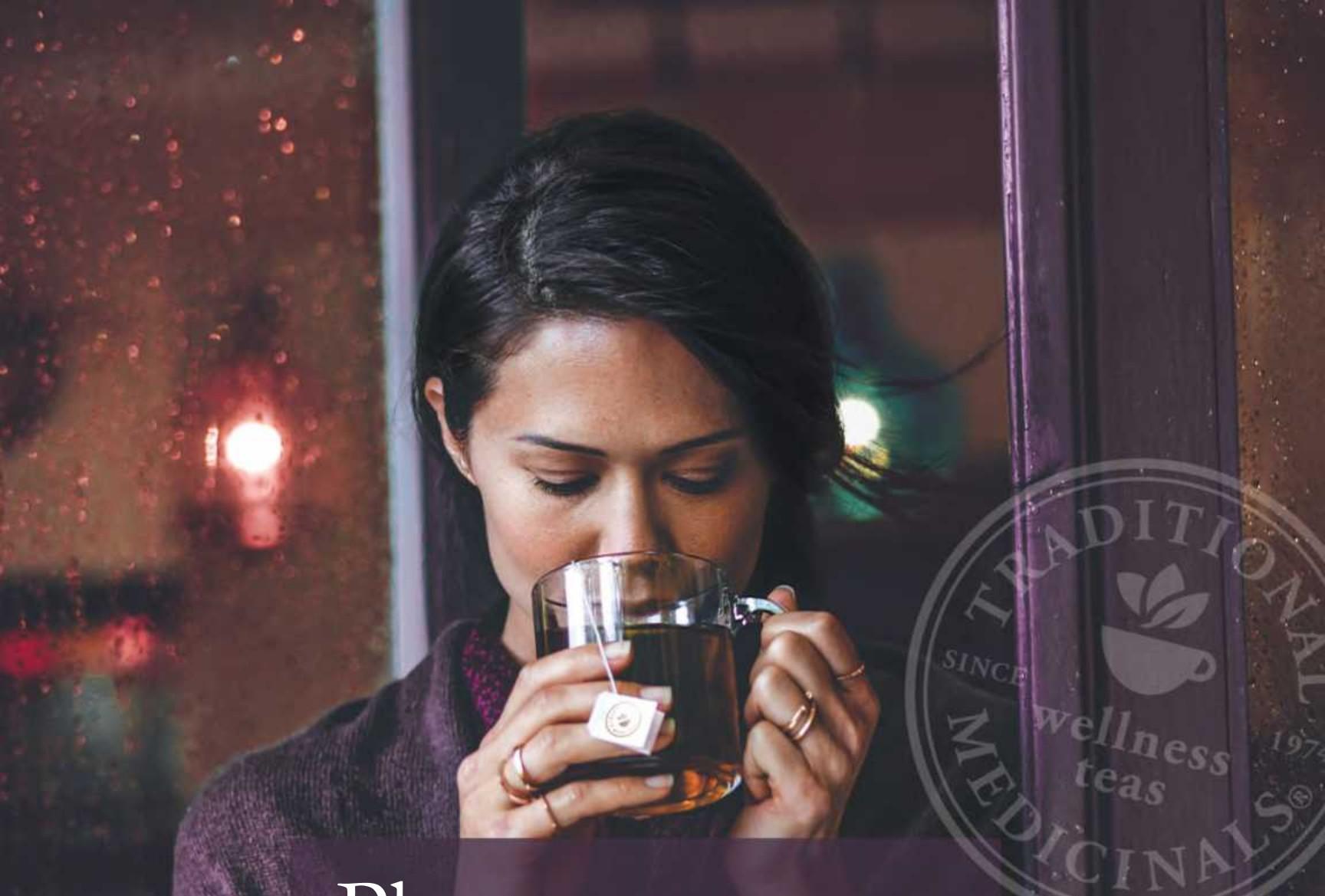
A classic holiday awaits you! The Cranberry Frost shatterproof collection has a Martha-inspired palette built around traditional reds and golds, creating a beautiful take on classic holiday decorating. Shown: 24" Ornament Wreath.

homedepot.com/marthastewart


RENEGADE CRAFT FAIR HOLIDAY TOUR

Shop Handmade this Holiday season at Renegade Craft Fair, showcasing the brightest talents from the modern Maker community. Visit RCF London, New York, San Francisco, Austin, Chicago, Los Angeles, and Seattle plus online at renegadecraft.com.



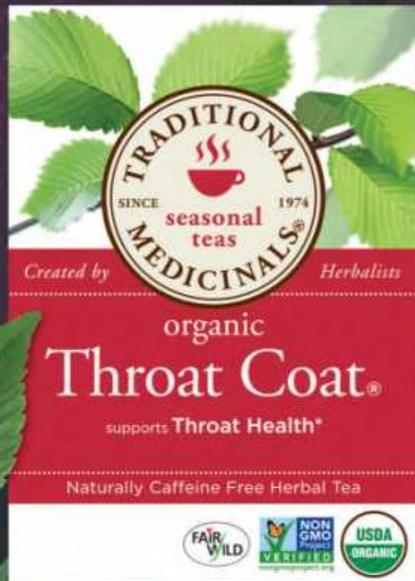


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08 AUGUST

Schedule an afternoon at the shore before we're well into fall. Late-season excursions, in fact, are often ideal. According to a study from Washington University in St. Louis, mild-temperature days are the most restorative. Compared to beach-goers who spent their time by the sea in average or cooler-than-average summer temperatures, those who headed out when the mercury rose three degrees or so higher than average were 30 percent less likely to feel relaxed after their visit.

09 SEPTEMBER

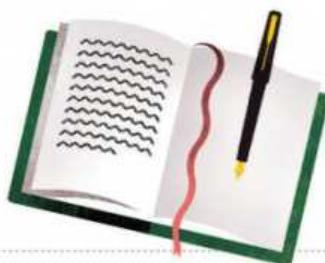
Early detection is the best way to protect yourself from skin cancer, and now that outdoor activities are winding down, it's a good time to get a baseline skin check. Visit your dermatologist for a full-body exam and advice on how to do your own throughout the year. You can also visit spotme.org to find a clinic where you can schedule a free screening.

10 OCTOBER

Flu season peaks between December and February, but get vaccinated now—those viruses float around for months before, and it takes two weeks for the antibodies to develop in the body. These days, there is virtually no excuse not to. Hate needles? Ask your doctor for the nasal-spray version. Can't commit to an appointment? Many pharmacies provide drop-in service. And thanks to the Affordable Care Act, immunizations are covered by insurance. If you're curious about outbreaks, download the Centers for Disease Control and Prevention's FluView app, which starts updating flu information in the middle of this month.

11 NOVEMBER

Count your blessings. People who feel grateful tend to have more fulfilling friendships, feel less depressed, and even, according to a *Spirituality in Clinical Practice* article, have healthier hearts. To build gratitude at Thanksgiving and beyond, keep a journal: A few times a week, record what you're thankful for. It could be anything from enjoying a hilarious book to your spouse's having remembered to fill the car with gas. Need motivation? Sign up at thnx4.org, an e-journal created by the Greater Good Science Center at the University of California, Berkeley, to get reminders when it's time to write.

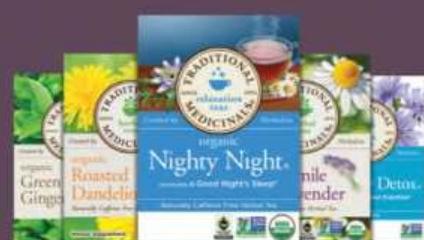


12 DECEMBER

Got four minutes? You have time for a Tabata workout, which can up your energy amid the holiday crunch, says Jennifer McCombs of NYC's Focus Personal Training Institute. Do any exercise (jumping jacks, burpees) at maximum intensity for 20 seconds, rest for 10, then repeat, for eight rounds total. The free Tabata Timer app (for Android and iPhone) signals you on to the next move.

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HOME ALONE

Your dog's favorite place? By your side. Unfortunately, there are likely many days when you can't make that happen. Here's how to boost your pet's self-reliance and lessen the separation anxiety—for both of you.

PHOTOGRAPH BY JOHNNY MILLER



Safe and Sound: Tech for Pets

You may not be home with your four-legged pal, but you can still keep an eye on it. Here are a few of the latest tools and trackers that monitor your pet's movements (and mischief) even when you're far from home.



1. Eye Spy

The motion-activated Nest Cam (along with the Nest app for smartphones) allows you to monitor your pet's activities throughout the day. It also has a microphone and speaker so you can talk to your pet. ("Good boy, Leon!") **\$199, nest.com.**



2. See Spot Stay

Petcube is another Web camera that works in sync with your smartphone by letting you watch and interact with your pet while you're away. It includes a laser-pointer toy (good for entertaining cats) and photo streaming. **\$199, petcube.com.**



3. Lost and Found

The PetHub tag has an embedded QR code: If your pet goes missing, anyone with a smartphone can scan the tag to see your profile and contact you. For an additional \$3 monthly fee, you can receive an immediate text alert. **From \$10, pethub.com.**

Dogs are, by nature, very social creatures. When they're left to fend for themselves for long periods of time, particularly during the day, "they're more likely to create their own enrichment," says Arthur Hazelwood, a certified professional dog trainer and senior director of the ASPCA Adoption Center. This can take the form of incessant barking, destructive chewing, or depression. How to mitigate such behaviors? Follow these tips:

► Provide morning exercise

"Exercise prior to leaving a dog alone is a good way to set you and your pet up for success," says Hazelwood. Get your pup panting, preferably off-leash, to tire it out and encourage dozing instead of destroying when you're not home.

► Create a cozy corner

Dogs exhibiting signs of separation anxiety may draw comfort from being confined to a small space where they feel safe. Some small dogs enjoy being crated; larger dogs can be kept in a small room, or a larger one that's been sectioned off with a baby or pet gate. "It's a good idea, though, to

first acclimate your pet to the room or space," says Hazelwood. Load it with positive associations (providing treats and having playtime there, for example) so your furry friend will, at the very least, tolerate your time apart.

► Give it something to chew

Chewing can be to dogs what thumb-sucking is to kids: a way to quell mild anxiety, combat boredom, or soothe teething pain. To prevent gnawed-on chair legs and torn blankets in your absence, make sure to leave safe chewables, like a durable dog bone that's sold specifically for chewing (e.g., Nylabone or Dental by Kong) with your pet. Dogs shouldn't, however, be left unsupervised with edible chews, like bully sticks or pig ears, as they can choke on them.

► Schedule a playdate

Most dogs need a midday visitor when left alone all day. So if you'll be gone for a while, ask a neighbor to check in for a play session, or hire a dog walker for a stroll. Other human contact breaks up your dog's alone time and promotes a positive experience while you're away.



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KITCHEN APP-TITUDE

The recipe for your main course is from a magazine. The side dish is from a website. And the dessert? From a handwritten note card. To the rescue: apps that help you organize them all in one place—and keep you on track as you shop, prepare, cook, and feast.

PHOTOGRAPH BY BRYAN GARDNER



The Paprika app overrides iPad's screen-lock function and will stay on as long as you're in the app.



1

BASIL
Best search function
Basil imports recipes from the Web with one tap, generates grocery lists (even combining ingredient quantities from all the recipes in your menu and offering healthy ingredient substitutions if you wish), and has a built-in measurement converter and a timer to help with

cooking. Best of all, it automatically scans each recipe and tags it by cuisine type, meal type, and ingredients, so it's a cinch to search for, say, "Italian chicken dinners." The one drawback? Basil is currently only available for the iPad and iPhone.
\$4.99, from the App Store.

2

PAPRIKA
Best meal planner
This app boasts tools similar to those offered by Basil (except for the auto-tagging), but it's not limited to just iPads: Paprika is compatible across all your personal devices, including iPhone, Android, iPad, Mac, and PC. And because it works on a laptop, too, you can easily type in your favorite printed recipes and add

3

RECIPETIN
Best archiver
RecipeTin, available for the iPad, iPod, and iPhone, doesn't offer as many bells and whistles as other apps, but what it does do—collect your favorite dishes in a virtual recipe box—it does exceptionally well. No boilerplate digital recipe card here: this app imports items just as they appear (PDF, email, or Word

4

BIGOVEN
Best print converter
Whereas the other three apps on this list all begin as empty recipe boxes waiting to be filled, BigOven starts out with more than 350,000 recipes—all uploaded by its users—already in its database. And you have access to them for free! A paid yearly subscription (BigOven Pro), however, also gives you an ad-free experience, unlimited recipe storage,

them to your digital collection. What's more, recipes can be scaled up or down, and there's a tool that allows you to schedule meals on a weekly or monthly basis, then export them into your calendar. **\$4.99 for iPhone, iPad, and Android; \$19.99 for Mac and Windows, from the App Store, Google Play store, and paprikaapp.com.**

document) and allows you to view them without an Internet connection. Stumbled onto an easy biscotti how-to on a blog? Download it to your account. Found a new pizza recipe in a magazine? Snap a photo to (or four) of it and save it to your Tin. Your mother emailed you tips for making her fluffy pancakes? Into the tin they go! **\$1.29, from the App Store.**

PARTNERS' PICKS

'Tis the season for decorating and entertaining! Our Partners' Picks for the month include glittery decorations for the mantel, coordinated ornaments for the tree, and cozy bedding for your houseguests.



1

2



3



4



5



6

1. Cranberry Frost 51-Pack Ornaments by Martha Stewart Living™, available exclusively at The Home Depot, \$29.99, homedepot.com/marthastewartliving.

2. Snowy House by Martha Stewart Living™, available exclusively at Home Decorators Collection, in Light Blue, \$39, homedecorators.com/marthastewart.

3. Raised Cake Dome by Martha Stewart Collection™, available exclusively at Macy's, \$129, macys.com/martha.

4. Chalkboard Banners by Martha Stewart Wall Art Decals™, available exclusively at Fathead, \$49.99, fathead.com/marthastewart.

5. Cranberry Frost Kissing Ball Ornament by Martha Stewart Living™, available exclusively at The Home Depot, \$19.99, homedepot.com/marthastewartliving.

6. Willow Stripe Flannel Duvet by Martha Stewart Collection™, available exclusively at Macy's, \$100-\$200, macys.com/martha.

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HOW-TO HANDBOOK

HOW-TO

Floral-Fantasy Tree

PAGE 114



▼ Supplies

Faux flowers
Cardboard and pins (optional)
Spray paint
Gold balls on picks

1. Remove flowers from stems. For flowers with multiple layers of petals, separate layers, as shown with anemones, far left. Remove flower centers.
2. Pin flowers (and leaves and stems, if using) to cardboard (or place on a protected work surface) and spray-paint in desired colors. Turn and spray other sides if necessary (paint may soak through fabric).
3. Reassemble flowers, inserting gold balls on picks for centers. Twist wire on backs of balls into little loops to secure petals. Attach to tree with wire.

Sources

Silk hydrangea spray and **white lily stem**, from \$6 each, [michaels.com](#). **Silk anemones**, in Cream, \$30 for 12; and **value mum bush** (similar to shown), in Cream, \$12, [afloral.com](#). **White cherry-blossom branch**, \$6, [save-on-crafts.com](#). **Spray paint**, by Montana, in Cocktail, 100% Yellow, Flame Blue, and Elm, \$7.75 each, [dickblick.com](#). **Shiny gold glass balls on picks**, 25 and 40 mm, from \$16 for 45, [jamaligarden.com](#).

HOW-TO

Flower and Gem Ornaments

PAGE 116



▼ Supplies

Brass flowers
Gold wire, 24 gauge
Wire cutters
Hot-glue gun
Rhinestones
Gold jump rings
Jewelry pliers
Gold chain
Glass gems

1. Position 2 same-size flowers back to back. (If desired, use 3 flowers for more dimension, sandwiching a larger one between 2 smaller ones.) Thread wire through centers and around petals to secure flowers together. Trim wire. Hot-glue rhinestones to flower centers.
2. Open a jump ring with pliers, then use to attach a length of chain to a flower or glass gem. Close jump ring. Attach a length of wire to other end of chain for hanging; wrap wire around tree branch.

Sources

Brass flowers, 39, 47, and 65 mm, from 50¢ each, [metalliferous.com](#). **Gold elongated and thin elongated chain**, \$3 for 72", and **gold jump rings**, \$3 for 105, by Bead Landing, [michaels.com](#). **Glass gems**, in B104 (gold round), B74 (red-orange oval), B42 (blue teardrop), B66 (pink and blue teardrop), B73 (blue oval), B64 (red-orange, pink, and clear teardrops), B95 (blue and orange diamonds), and B60 (clear icicle), from \$3 each, [beadcenter@yahoo.com](#). **Flat-back rhinestones**, by Swarovski, SS30 and SS34, in Light Rose, Light Topaz, Jonquil, Aquamarine, Light Sapphire, and Tanzanite, from \$5.50 for 36, [tohoshoji-ny.com](#).



HOW-TO

Sequined Balls

PAGE # 116



▼ Supplies

Jewelry glue (with applicator)
Rhinestones
Sequins
Glass ornaments

1. Glue a rhinestone to a sequin. If desired, glue that sequin to a larger one. Continue, making "stacks" of 2 and 3 pieces. Glue stacks to ornaments, spacing evenly. Let dry 24 hours.

Sources

Round sequin mix, by Bead Landing, in Multicolor, \$5 for 3 oz.; and **jewelry and bead glue**, by E6000, \$7 for 1 oz., [michaels.com](#). **Flat-back rhinestones**, by Swarovski, SS30 and SS34, from \$5.50 for 36, [tohoshoji-ny.com](#).

HOW-TO**Birds-Alighting Tree**

PAGE 117

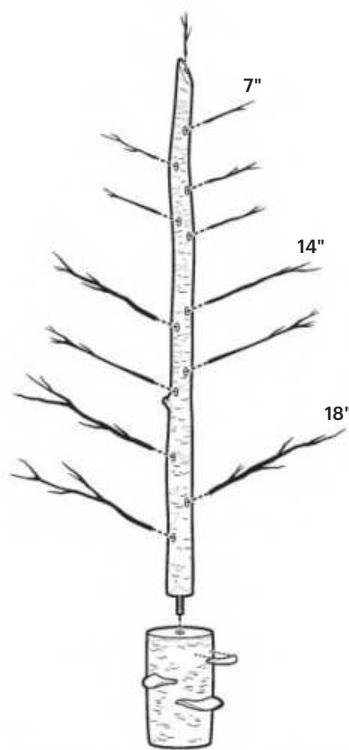
▼ **Supplies**

Drill and $\frac{1}{8}$ -inch bit
 Sturdy stick, preferably birch, about 60 inches high
 Double-ended screw, $\frac{5}{16}$ inch
 Log, preferably birch, 12 to 18 inches high and 8 to 10 inches wide
 Small branches, preferably gray, in various sizes (see diagram, right)
 Hot-glue gun
 Dried sponge mushrooms (optional)
 Batting (optional)

1. Drill a pilot hole in bottom of stick and top of log; screw double-sided screw into stick, then into log.
2. Drill a $\frac{1}{2}$ -inch-deep hole in stick every several inches (for each branch), angling drill slightly downward; then drill one in top, straight down. Dab hot glue onto ends of branches and insert in holes.
3. If desired, trim mushrooms and hot-glue to log, and add batting to serve as snow.

Sources

Sponge mushrooms, \$9 for 6, drieddecor.com.

**HOW-TO****Frozen-Wonder Tree**

PAGE 118

▼ **Supplies**

Fine glitter
 Glass-shard glitter
 Glitter tray (optional)
 Thin masking tape
 Clear glass ornaments
 Sponge brush
 Clear craft glue, such as Aleene's
 Seed beads

1. Mix fine glitter and shard glitter. Apply 1 or 2 strips of tape to each ornament, dividing it into 2 or 3 sections.
2. Brush glue onto one section. Working over tray, sprinkle lightly with seed beads, not coating completely, then sprinkle with glitter mixture. Remove tape and let dry, 2 hours.

Sources

Diamond Dust (glass-shard glitter), by FloraCraft, \$10 for 14 oz.; **fine glitter**, by Martha Stewart Crafts, in White Gold, \$5 for 1.5 oz.; **tacky glue**, by Aleene's, \$3.50 for 4 oz.; and **glass silver-lined seed beads**, by Toho, 2.2 and 4 mm, \$3 for 6 g, michaels.com. **Glitter tray and rack**, by Martha Stewart Crafts, \$22, ekssuccessbrands.com. **Clear glass ornament balls**, $\frac{3}{4}$ " and 4", from \$4 for 4, save-on-crafts.com.

HOW-TO**Glittered Birds, Nests, and Mushrooms**

PAGE 117

▼ **Supplies**

Detailing brush
 Glittering glue
 Artificial birds
 Silver glitter
 Silver ribbons, $\frac{3}{8}$ inch
 Lametta (tinsel roping), or tinsel garland and silver wire
 Artificial mushrooms
 Craft glue

1. Using brush, add details to birds with glue, such as outlining wings and tail, dotting tips of beaks, and making speckles on body. While still wet, sprinkle with glitter. Position birds in tree and hang ribbons from their beaks.
2. Spiral lametta into a nest shape, or wrap tinsel garland around wire and spiral that into a nest shape.
3. Brush mushroom caps with craft glue; sprinkle with glitter and arrange around tree.

Sources

Detailing brush, \$9 for a set of 5; **glittering glue**, \$4 for 4 oz.; and **fine glitter**, \$5 for 1.5 oz., in Turquoise, Turquoise, and Sterling, by Martha Stewart Crafts, michaels.com. **Artificial decorative feathered birds**, from \$17.50 for 12, billsflowermarket.com. **Vintage silver-mesh ribbon**, $\frac{3}{8}$ ", \$14 a yd., tinseltrading.com. **Lametta tinsel roping**, $\frac{1}{2}$ " and $\frac{3}{4}$ ", from \$8 for 2 yd., blumchen.com. **Decorative toadstools** (similar to shown), \$8 for 12, floraltrims.com.

GILT SWEEPSTAKES

Official Rules

NO PURCHASE NECESSARY TO ENTER OR WIN. A PURCHASE WILL NOT IMPROVE YOUR CHANCE OF WINNING. Sweepstakes begins on November 9, 2015, at 12:00 a.m. ET and ends on November 30, 2015, at 11:59 p.m. ET. Open only to legal U.S. residents of the 48 contiguous United States and D.C. who are 18 years of age or older. See Official Rules at www.gilt.com/company/martha-stewart-sweepstakes.com for eligibility restrictions, prize descriptions/restrictions/ARVs, and complete details. Void where prohibited. Sponsor: Gilt Global Trading & Procurement Company.

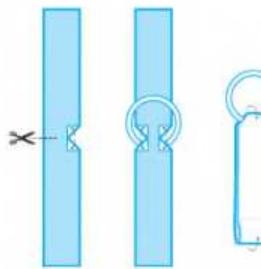
HOW-TO HANDBOOK

Star Brights Ribbon Decorations

**HOW-TO**

Simple Ribbon Ornament

PAGE 119

**Supplies**

- Ribbon
- Clear fabric glue
- Jump ring
- Dresdens
- Adhesive-foam squares (optional)
- Thin wire

1. Cut a length of ribbon $\frac{1}{4}$ inch longer than twice as long as you want the hanger to be (starting with 7 inches is good). At midpoint, snip into ribbon from each side, almost all the way through; fold down corners of cuts and glue, as shown. **2.** Slide jump ring onto ribbon. Glue ribbon ends, overlapping slightly and forming a loop. Glue Dresden to bottom of ribbon loop. If desired, layer another Dresden on top; put small adhesive-foam squares between layers for dimension. Add wire to jump ring to hang ornament.

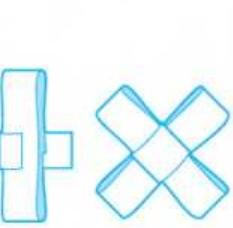
Sources

Rayon grosgrain ribbon, 38 and 50 mm, in colors 59, 63, 20, 10, and 15, from \$4 a meter; **rayon grosgrain metallic ribbon**, 10 mm, in color 197, \$2.50 a meter; and **striped grosgrain ribbon** (similar to shown), 15 mm, in colors 6 and 16, Shindo, 212-868-9311. **Clear fabric glue**, by Magna-Tac, \$12 for 8 oz., mjttrim.com. **Silver stars (#8312), ornaments (#7817), assorted stars (#W749), and star foil Dresdens (#8357)**, all in Silver, from \$3 each, rosemilie.com. **Large silver Dresden star, medium silver Dresden foil medallion, extra-large silver Dresden foil filigree snowflake, and Silver Bumpy Victorian double stars**, by 32 Degrees North, from \$4 each, vintage-ornaments.com. **Jump-ring mix**, by Bead Landing, in Silver, \$3 for 105, michaels.com.

HOW-TO

Star Ribbon Hanger

PAGE 119

**Supplies**

- Ribbon, 10 millimeters
- Clear fabric glue
- Jump ring
- Thin wire

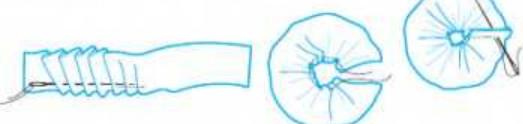
Use these little hangers to embellish ornaments you already have; attach them to the jump rings with a bit of wire.

1. Cut 4 pieces of ribbon: one 6 $\frac{1}{2}$ inches long, two 3 $\frac{3}{4}$ inches, and one $\frac{3}{4}$ inch. **2.** Bend and glue the two 3 $\frac{3}{4}$ -inch pieces into loops. Dab glue inside loops; pinch at center to form figure-eight shapes. Wrap $\frac{3}{4}$ -inch piece around center of one loop; glue. Place on top of other loop; glue. **3.** On long ribbon, snip in from each side, $\frac{1}{2}$ inches from end, almost to center; fold down corners and glue (see diagram for Simple Ribbon Ornament, below left). Slide jump ring onto ribbon. Dab glue to join the two ends of ribbon into a loop. Place crossed ribbons on top and glue. **4.** Add an ornament to jump ring. Use wire to hang from ribbon loop.

HOW-TO

Dresden Rosette

PAGE 119

**Supplies**

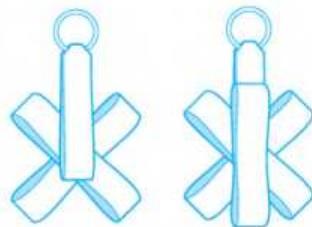
- 2 rolls wide ribbon, 38 and 50 millimeters
- Sewing supplies
- Clear fabric glue
- Dresden
- Jump ring
- Thin wire

1. Cut a 10 $\frac{1}{2}$ -inch length from 38-millimeter ribbon or a 14 $\frac{1}{2}$ -inch length from 50-millimeter ribbon. Hand-sew a loose running stitch along ribbon edge, gathering fabric as you go. Pinching gathered fabric, pull needle out and pull thread taut. Backstitch to hold gathers in place. Stitch together the two short ribbon ends. **2.** Glue Dresden to center of rosette. Stitch on a jump ring for hanging; add wire to jump ring to hang ornament.

HOW-TO

Star Ribbon Ornament

PAGE 119

**Supplies**

- Ribbon, 15 millimeters
- Fusible webbing and iron (optional)
- Clear fabric glue
- Jump ring
- Dresdens
- Adhesive-foam squares (optional)
- Thin wire

1. Cut three 8 $\frac{1}{2}$ -inch-long pieces and one 7-inch-long piece of ribbon. (If ribbon is thin and you want to make it stiffer so star holds its shape better, back each ribbon piece with one of equal length and join with fusible webbing, according to package instructions.) **2.** Bend each 8 $\frac{1}{2}$ -inch piece into a loop, overlapping ends slightly; glue ends and also dab glue at "seam" on inside of loop. Pinch loop at that point, forming it into a figure-eight shape. **3.** At midpoint of 7-inch piece, snip into ribbon from each side, almost all the way through; fold down corners of cuts and glue (see diagram for Simple Ribbon Ornament, far left). Slide jump ring onto ribbon. Dab glue to join the two ends of ribbon. **4.** Glue 2 ribbon loops together to form an X shape. Glue ribbon with jump-ring hanger on top. Glue third ribbon top over hanger, hiding all seams. **5.** Glue a Dresden onto center of star ribbon. If desired, layer another Dresden on top; put small adhesive-foam squares between layers for dimension. Add wire to jump ring to hang ornament.

HOW-TO**Ladders and Trapezes**

PAGE 120

**Supplies**

Paper straws
Metallic cord
Hot-glue gun
Heavy-duty hole punch
Paper acrobat figure
(see how-to, right)

1. Trapeze: Cut a 3-inch length of straw. Thread metallic cord through and tie ends as a hanger. Dab hot glue to secure cord inside straw.
2. Ladder: Start with 6 straws. Trim end of one to a point, then insert $\frac{1}{4}$ inch into a second straw, making one longer straw. Repeat with another pair. Cut remaining 2 straws into $2\frac{1}{2}$ -inch sections. With hole punch, punch a semicircle into end of each short piece so each end has a concave cutout (to allow pieces to fit neatly against the sides of ladder). Position short pieces between the two long side pieces and hot-glue in place. Hot-glue acrobat figure to ladder and trapeze.

Sources

Black paper straws, \$5.50 for 25, paperpresentation.com. **Heavy-duty hole punch**, by Martha Stewart Crafts, \$15, michaels.com.

HOW-TO**Circus Acrobats and Animals**

PAGE 120

**Supplies**

Card stock
Glue stick
Tissue paper
Micro hole punch
Small black paper fasteners
Crepe paper or colored paper
Double-sided tape
(optional)

1. Download and print clip art ([at marthastewart.com/circus-figures](http://marthastewart.com/circus-figures)) onto card stock; print pattern on back, if desired. Cut out all pieces. For ringmaster, use glue stick to apply tissue paper to jacket; trim.
2. Use hole punch to make holes as indicated; assemble pieces with fasteners. Make another hole at top of each for hanging, if desired.
3. Embellish figures with crepe-paper and tissue-paper details: skirts, cuffs, epaulets, shirts, etc. (Cut pieces for embellishments, and cinch and shape as necessary with your fingers to get the effect you want.) Or cut colored paper to fill in shapes on figures. Use double-sided tape or glue stick to adhere.

Sources

Cover stock, by Dutch Felt, $8\frac{1}{2}$ " by 11", in Creamery, \$9 for 25 sheets, paperpresentation.com. **Round brads**, by EyeLet Outlet, 4 mm, \$6.50, amazon.com. **Mini tissue-paper fans**, \$2 for 5, partycity.com. **Paper honeycomb balls**, from \$9 for 12, derva-party.com. **Italian crepe paper**, in Metallic Gold, \$12, cartefini.com.

HOW-TO**Hanukkah-Brilliance Menorah**

PAGE 124

**Supplies**

Red-oak block, cut to 10 by 3 inches
Clamp
Drill and $\frac{1}{4}$ -inch spade bit
Painters' tape
Fine-grit sandpaper
Oak hobby board, cut to $10\frac{1}{2}$ by 3 inches
Whitewash pickling stain, such as Minwax
Metal snips
Brass strip
Copper spray paint
Adhesive, such as Liquid Nails
9 copper couplings, $\frac{1}{4}$ inch

1. Mark 9 spots down center of oak block, each 1 inch apart.
2. Clamp block to work surface. To make hole for shamash candle, measure bit $\frac{1}{4}$ inch from tip and mark with painters' tape. Drill bit into middle (fifth) mark until it reaches tape. Remove tape from bit. **3.** Measure bit $\frac{5}{8}$ inch from tip and mark with painters' tape. Drill remaining 8 holes, using new tape as guide.
4. Sand block and hobby board. Stain, following package instructions; let dry completely. **5.** With snips, cut two $10\frac{1}{2}$ -inch and two 3-inch pieces of brass strip. Spray-paint brass pieces. Using adhesive, glue strips to edges of hobby board, then glue block to hobby board. **6.** Insert copper couplings in holes.

Sources

Kiln-dried red oak, 3" by 3" by 36", \$22, lowes.com. **Oak hobby board**, $1\frac{1}{2}$ " by 3" by 36", \$4; **clear small projects silicone adhesive**, by Liquid Nails, 2.5 oz., \$4.50; and **copper pressure C x C couplings**, $\frac{1}{4}$ ", 75¢ each, homedepot.com. **Brass strip**, .016" by .25", \$1, metalliferous.com. **Acrylic professional spray paint**, by Montana, in Copperchrome, \$7.75, dickblick.com.

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HOW-TO

Warm-Welcome Sconce

124



Supplies

Clamp
Marble tile, 4 by 12 inches
Drill
Diamond drill-bit kit
Lamp parts (see Sources, below)
Anchor screw
Adhesive, such as Liquid Nails
Brass cap

1. Clamp tile to work surface. Mark 2 spots for drill holes, each centered 1½ inches from top and bottom. **2.** Drill top hole with 6-millimeter bit according to kit directions. Drill bottom hole with 3-millimeter bit. **3.** Attach and assemble lamp parts (in order shown, above, counter-clockwise from bottom left): From back of tile, insert male hex-head nipple into bottom hole. From front, screw threaded straight-edge turned brass check ring onto nipple. Add on remaining lamp parts in this order: brass arm, threaded hollow brass nipple, turned brass check ring, and crystal arm cup. **4.** Hang tile on wall with anchor screw. Use adhesive to glue brass cap over screw.

Sources

Honed Carrara slab, 4" by 12", \$6.50 for 3; **drill-bit kit**, by Easy Diamond, \$20; **Bear Claw 4-in-1 screw hooks**, by Hangman, 60 lb., \$6 for 12; and **brass lock-up cap**, ¾", \$2.50 for 2, homedepot.com. **Male hex-head nipple**, ¾", in Brass, 80¢; **threaded straight-edge turned brass check ring**, 1½", \$2; **90-degree arm with ¼ IPS female thread**, ¾", \$20; **threaded hollow brass nipple**, ¾", 30¢; **turned brass check ring**, 1½", \$2; and **crystal arm cup no-shoulder**, ¾", \$2, grandbrass.com.

HOW-TO

Golden Globes

PAGE 125



Supplies

Globe shade,
6, 8, or 10 inches
Plastic tray
Foam brush
Glitter glue
Glitter
Gold spray paint
(optional)
Biscuit cutter,
3½ or 4½ inches
LED votive

Sources

White acrylic globe,
10", \$23; and **handblown
gloss white globe**,
6" and 8", from \$8.50,
by Westinghouse,
homedept.com. **Biscuit
cutters**, 4½" and 3½",
from \$6.50, amazon.com.
Glittering glue, by
Martha Stewart Crafts,
\$4, and **Diamond Dust**
(glass-shard glitter),
by FloraCraft, \$9 for 14
oz., michaels.com.

HOW-TO

Lustrous-Light Candleholder

PAGE 137



Supplies

Balloon
Fine glitter
Découpage medium
Paintbrushes
Tinsel glitter (optional)
Craft paint and brush

Sources

**Découpage matte
surface**, 8 oz. by Martha
Stewart Crafts, \$10,
plaidonline.com. **Fine
glitter**, in White Gold, \$5
for 1.5 oz.; and **all-
surface paint**, from \$2 for
2 oz., by Martha Stewart
Crafts, michaels.com.
Tinsel glitter 12 pack, by
Martha Stewart Crafts,
\$12.50, amazon.com.

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HOW-TO**Glowing-Reflection Wreath**

PAGE 140



1. Spray-paint ring. Let dry. **2.** Arrange 12 flower appliqués around ring (there will be open spaces). Attach with hot glue. **3.** Cut individual flowers out of large three-flower appliquéd (we used 6 to make 18 flowers). Apply fabric glue to wrong sides of flowers. Sandwich stem wire between appliquéd and a fabric scrap (this allows you to bend appliquéd). Let dry; cut away excess fabric. **4.** Hot-glue each flower to a wooden block. **5.** Position on ring as desired, filling in gaps, on top of first layer of appliqués. Secure with hot glue. Let dry. **6.** Bend appliqués up to create dimension; hang.

**Supplies**

Silver spray paint
Floral craft ring, 18 inches
Floral appliqués, two types (see Sources, below)
Hot-glue gun
Clear fabric glue
Floral wire, 22 gauge
Fabric scraps
Wooden blocks, each $\frac{1}{2}$ inch

Sources

Floral craft ring, 18", \$5, and Fabri-Tac permanent adhesive, by Beacon, \$10, michaels.com. Flower pair silver beads and sequins appliquéd, 6" by $\frac{1}{2}$ ", \$4; and flower with silver beads and sequins appliquéd, 4" by 7", \$7, sequinappliques.com. Floral wire, 22 gauge, \$3 for 190', michaels.com.

HOW-TO**Shimmer-All-Around Bracelets**

PAGE 143

**Supplies**

Lightweight leather strips
Craft knife, ruler, and cutting mat
Leather-punch set
Craft paint and brush
Gilding adhesive and silver gilding sheets (optional)
Bead trim or bullion trim
Sewing supplies
Clear fabric glue
Nickel button stud, 8 millimeters

1. Download and print template (at marthastewart.com/silver-pouch); cut out. Trace onto wrong side of leather with a pencil; cut out with ruler and knife. **2.** Score along fold lines on wrong side of leather with knife. **3.** Run leather under water until pliable. Dry with a towel. **4.** Fold pouch along scored lines. Lay towel over pouch and place a heavy book on top; leave 1 hour. Remove; let dry. **5.** Apply cement to right sides of tabs and inside of pouch where tabs will adhere; let set 15 minutes. Fold pouch, joining tabs. Apply weight; let set, 1 hour. **6.** To add gilding, mask off area you'd like to coat with masking tape. Apply adhesive to area with brush; let dry, 15 minutes. Lay a gilding sheet, silver-side down, onto surface; rub to adhere. Remove paper; repeat until area is covered. Brush on découpage medium to seal. **7.** To add glitter, mask off as in step 6, then brush desired area with découpage medium. Sprinkle glitter over painted area; let dry. Once dry, seal with découpage medium. **8.** Using mallet and leather punch, make an $\frac{1}{4}$ -inch hole in top flap of pouch, as indicated. Cut a $\frac{1}{8}$ -inch-long slit from hole toward top of pouch. To make stud hole, close flap; use pencil to mark through flap hole. Place a scrap in pouch and use $\frac{1}{32}$ -inch punch to make hole where marked. Add stud.

Sources

Single shoulder leather, by Craftsman Oak, 4 to 5 oz., \$30; leather-punch set, \$9; button stud, 8 mm, in Nickel, \$3.50; and All-Purpose Original cement, by Barge, \$10, tandyleather.com. Silver gilding sheets, \$12 for 12; and adhesive, \$8 for 2 oz., by Martha Stewart Crafts, in Wild Salmon, Habanero, and Love Bird, \$2.50 for 2 oz., plaidonline.com. Chevron bead trim, in Silver, $\frac{3}{8}$ " and $\frac{1}{4}$ ", from \$8 a yd.; and bullion braid (#60003002), \$8 a yd., mjtrim.com. Fabri-Tac permanent adhesive, by Beacon, \$10, michaels.com.

HOW-TO**So-Clutch Pouches**

PAGE 142

**Supplies**

Single-shoulder leather, 4 to 5 ounces
Craft knife, ruler, and cutting mat
All-purpose cement
Gilding adhesive and silver gilding sheets
Paintbrushes
Découpage medium
Glitter (optional)
Mallet and leather-punch set
Nickel button stud, 8 millimeters

Sources

Single shoulder leather, by Craftsman Oak, 4 to 5 oz., \$30; leather-punch set, \$9; button stud, 8 mm, in Nickel, \$3.50; and All-Purpose Original cement, by Barge, \$10, tandyleather.com. Silver gilding sheets, \$12 for 12; and adhesive, \$8 for 2 oz., by Martha Stewart Crafts, in Wild Salmon, Habanero, and Love Bird, \$2.50 for 2 oz., plaidonline.com. Chevron bead trim, in Silver, $\frac{3}{8}$ " and $\frac{1}{4}$ ", from \$8 a yd.; and bullion braid (#60003002), \$8 a yd., mjtrim.com. Fabri-Tac permanent adhesive, by Beacon, \$10, michaels.com.

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*No significant difference has been shown between milk derived from cows treated with the artificial growth hormone rbST and non-rbST-treated cows.

Visions of Sugar

PAGE 105



CARMEL-NOUGAT SWIRLS

Active Time: 1 hr. 15 min.
Total Time: 12 hr.
Makes: About 12 dozen 2-inch candies

CARAMEL

Safflower oil, for baking sheet and knife
1 cup heavy cream
1 cup plus 2 tablespoons granulated sugar
3 tablespoons unsalted butter, cut into small pieces
 $\frac{1}{2}$ cup plus 2 tablespoons light corn syrup
 $\frac{1}{4}$ teaspoon coarse salt
 $\frac{1}{4}$ teaspoon pure vanilla extract

NOUGAT

$\frac{1}{2}$ cup nonfat milk powder
3 tablespoons confectioners' sugar
 $\frac{1}{4}$ cups plus 2 tablespoons granulated sugar
 $\frac{3}{4}$ cup light corn syrup
1 large egg white, room temperature
2 teaspoons pure vanilla extract
2 ounces white chocolate, melted and allowed to cool

1. Caramel: Lightly brush bottom and sides of a 9-by-13-inch rimmed baking sheet with oil. Line with parchment, leaving a 2-inch overhang on long sides; lightly brush parchment with oil.

2. Bring cream, granulated sugar, butter, and corn syrup to a boil in a medium saucepan, stirring until sugar is dissolved. Reduce heat to medium-high; continue cooking, without stirring but swirling pan occasionally, until a candy thermometer registers 240°, 8 to 10

minutes. Immediately remove from heat; stir in salt and vanilla.

3. Pour caramel onto prepared baking sheet; spread with an offset spatula. Let stand, uncovered, at least 30 minutes and up to 1 day.

4. Nougat: Sift together milk powder and confectioners' sugar into a bowl.

5. Place 1 $\frac{1}{4}$ cups granulated sugar, corn syrup, and $\frac{1}{4}$ cup water in a small saucepan. Bring to a boil, stirring occasionally, until sugar is dissolved. Continue cooking, without stirring but swirling pan occasionally, until a candy thermometer registers 250°, 8 to 10 minutes.

6. Meanwhile, as sugar starts to boil, beat together egg white and remaining 2 tablespoons sugar on medium speed until stiff but not dry peaks form. Reduce speed to low; as soon as sugar syrup reaches 250°, carefully pour down side of bowl. Increase speed to high and continue beating until stiff peaks form, about 2 minutes more. Beat in vanilla, then chocolate. Fold in milk-powder mixture. (Nougat will appear grainy.)

7. With a rubber spatula, scrape nougat onto caramel; smooth with an offset spatula. Let stand, uncovered, until completely cool and crystallized, 8 to 12 hours.

8. Using parchment, lift candy slab onto a cutting board, keeping parchment underneath. With an oiled knife, cut into 9-by- $\frac{1}{2}$ -inch strips; twist into spiral ropes. To serve, cut strips into 2-inch pieces, if desired. Candies can be wrapped individually in waxed paper and stored in an airtight container up to 1 week.

LEMON CRUNCH CAKE

Active Time: 35 min.
Total Time: 3 hr. 5 min.
Serves: 8 to 10

10 tablespoons unsalted butter, room temperature, plus more for pan

2 $\frac{1}{2}$ cups sifted cake flour (not self-rising), plus more for pan

2 teaspoons baking powder

Pinch of coarse salt

$\frac{3}{4}$ cup whole milk

2 teaspoons pure vanilla extract

1 $\frac{1}{3}$ cups granulated sugar, plus $\frac{1}{4}$ cup for topping

Finely grated zest and juice of 1 lemon, plus 1 packed tablespoon thin strips lemon zest

3 large egg whites, room temperature

2 tablespoons coarse sanding sugar

Lightly sweetened whipped cream, for serving

1. Preheat oven to 350°. Brush an 8-by-2-inch square cake pan with butter. Line with parchment, leaving a 2-inch overhang on all sides; brush parchment with butter and dust with flour, tapping out excess.

2. Whisk together flour, baking powder, and salt in a bowl. Stir together milk and vanilla in another bowl. Beat butter on medium-high speed until pale and fluffy, about 3 minutes. Add 1 $\frac{1}{2}$ cups granulated sugar in a steady stream and beat, scraping down sides of bowl as needed, until pale and fluffy, about 3 minutes. Beat in finely grated lemon zest and juice.

3. Reduce speed to low. Add flour mixture in 3 batches, alternating with milk mixture; beat until just combined.

4. In a large bowl, whisk egg whites until soft peaks form. Fold half into batter, then fold in remainder. Transfer to prepared pan, smoothing top. Sprinkle with remaining $\frac{1}{4}$ cup granulated sugar, julienned lemon zest, and sanding sugar.

5. Bake until a tester inserted in center comes out clean, about 40 minutes. Let cool in pan on

a wire rack 30 minutes. Using parchment, carefully transfer to rack; let cool completely. Slice with a serrated knife, dollop with whipped cream, and serve.

SALTED-CARAMEL WHOOPIE PIES

Active Time: 1 hr.
Total Time: 2 hr. 30 min.
Makes: About 10

COOKIES

2 $\frac{1}{2}$ cups all-purpose flour
2 teaspoons baking powder
 $\frac{3}{4}$ teaspoon coarse salt
1 teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon ground allspice
1 cup whole milk
1 teaspoon pure vanilla extract
5 tablespoons unsalted butter, room temperature
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup packed light-brown sugar

FILLING

$\frac{1}{3}$ cup granulated sugar
Pinch of coarse salt
3 tablespoons heavy cream
2 teaspoons unsalted butter
1 $\frac{1}{4}$ cups Basic Buttercream (recipe follows)
 $\frac{3}{4}$ teaspoon pink rock salt, such as Himalayan
2 tablespoons coarse sanding sugar

1. Cookies: Preheat oven to 375° with racks in upper and lower thirds. Line 3 baking sheets with parchment. Whisk together flour, baking powder, salt, cinnamon, and allspice in a bowl. Combine milk and vanilla in another bowl.

2. Beat butter with sugars on high speed until smooth, about 3 minutes. Add egg; beat until pale, about 2 minutes. Reduce speed to low; add flour mixture in 2 batches, alternating with milk mixture. Beat on medium-high speed until just combined, about 10 seconds. Transfer to a pastry bag fitted with a $\frac{1}{4}$ -inch plain round tip (such as Ateco #808).

3. Pipe 2½-inch-diameter mounds onto prepared baking sheets, about 3 inches apart (no more than 8 per sheet). Bake, rotating sheets halfway through, until cookies spring back when lightly pressed in center, 12 to 14 minutes. Let cool completely on sheets on wire racks.

4. Filling: Combine granulated sugar, salt, and 2 tablespoons water in a small saucepan over medium, stirring until sugar is dissolved. Continue to cook, without stirring, and washing down sides of pan with a wet pastry brush to prevent crystals from forming, until caramel has a deep amber color, 8 to 10 minutes. Remove from heat.

5. Whisk in cream (it will spatter), then butter until combined. Let cool completely, 45 minutes.

6. Beat together buttercream and caramel sauce on medium speed, scraping down sides of bowl as necessary, until smooth, about 3 minutes.

7. Transfer filling to a pastry bag fitted with a ½-inch plain round tip (such as Ateco #808). Pipe 2 tablespoons onto flat sides of half of cookies, then sandwich with remaining cookies. Refrigerate until firm, 30 minutes.

8. Stir together rock salt and sanding sugar in a bowl. Roll edges of sandwiches in sugar-salt mixture. Cookies can be stored in an airtight container in refrigerator up to 3 days.

BASIC BUTTERCREAM

Active/Total Time: **15 min.**
Makes: **5½ cups**

4 sticks unsalted butter, room temperature

6 cups confectioners' sugar

1 teaspoon pure vanilla extract

Beat butter on medium-high speed until pale and creamy, about 2 minutes. Reduce speed to medium and add sugar ½ cup at a time, beating after each addition, until combined, 1 to 2 minutes. Beat in vanilla. Use immediately, or store in an airtight container in refrigerator up to 3 days. Before using, bring to room temperature and beat on low speed until smooth.

MERINGUE TREES

Active Time: **45 min.**

Total Time: **2 hr. 45 min.**

Makes: **About 2 dozen**

For uniform circles, trace a 2-inch bowl or a round cookie cutter on

the back side of the parchment. Be sure to have everything ready before you start mixing the meringues.

6 large egg whites, room temperature

¾ cup granulated sugar

2 teaspoons cornstarch

1 teaspoon distilled white vinegar
1 drop pink soft gel-paste food coloring, such as AmeriColor (available at globalsugarart.com)

¾ cup packed dark-brown sugar

1. Preheat oven to 300° with racks in upper and lower thirds. Line 2 large rimmed baking sheets with parchment.

2. Place 3 egg whites and granulated sugar in a mixer bowl set over a pot of simmering water and heat, whisking occasionally, until sugar is dissolved and mixture is hot, about 3 minutes.



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HOW-TO HANDBOOK

3. Transfer bowl to mixer fitted with the whisk attachment; beat on high speed until stiff but not dry peaks form and bottom of bowl is cool to the touch, 3 to 5 minutes. Fold in 1 teaspoon cornstarch and vinegar, then gel paste. Transfer meringue to a large pastry bag (with no tip).

4. Add remaining 3 egg whites and brown sugar to clean mixer bowl set over pot of simmering water. Heat, whisking occasionally, until sugar is dissolved and mixture is hot, about 3 minutes.

5. Transfer bowl to mixer and beat on high speed until stiff but not dry peaks form and bottom of bowl is cool to the touch, 3 to 5 minutes. Fold in remaining 1 teaspoon cornstarch and transfer to another large pastry bag (with no tip).

6. Fit a third pastry bag with a large open-star tip (such as Ateco #829). Lay bag on its side; pipe white-sugar meringue to fill one side, then brown-sugar meringue to fill other side. Pipe small dots of combined meringue in corners of prepared baking sheets to secure parchment. Holding pastry bag at a 90-degree angle about $\frac{1}{2}$ inch above parchment, pipe base layer of each tree, about 2 inches in diameter, in a swirling fashion (for how-to, see marthastewart.com/meringue-trees). Pipe a smaller layer on top, followed by an even smaller top layer.

7. Transfer sheets to oven and reduce heat to 200°. Bake until meringues feel firm but still pliable and are not taking on any color, about 2 hours. Let cool completely on baking sheets on wire racks. Trees can be stored in a single layer (without touching) in an airtight container up to 1 week.

POWDERED-SUGAR COCONUT LAYER CAKE

Active Time: 1 hr. 15 min.

Total Time: 4 hr.

Makes: One 9-inch-round cake

For an especially interesting design, use a variety of open- and closed-

star tips when piping the trees on top of the cake. For a how-to, go to marthastewart.com/coconut-cake-buttercream.

14 tablespoons unsalted butter, room temperature, plus more for pans

4½ cups sifted cake flour (not self-rising), plus more for pans

1 tablespoon plus 1 teaspoon baking powder

1½ teaspoons coarse salt

¼ cup coconut oil, room temperature

3½ cups confectioners' sugar

9 large egg whites, room temperature, lightly beaten

1 tablespoon pure vanilla extract

1 can (13.5 ounces) unsweetened coconut milk

¾ cup sweetened shredded coconut

5½ cups Basic Buttercream (see recipe, page 165)

1. Preheat oven to 325°. Brush two 9-by-2-inch round cake pans with butter; line bottoms with parchment. Butter parchment. Dust with flour, tapping out excess.

2. Whisk together flour, baking powder, and salt in a medium bowl. In the bowl of a mixer fitted with the paddle attachment, beat butter with coconut oil on medium speed until light and fluffy, about 3 minutes. Add confectioners' sugar; beat on low speed until combined, then increase speed to medium and beat until light and fluffy, 2 to 3 minutes more. Add egg whites and vanilla; beat until combined, about 1 minute.

3. Reduce speed to low; beat in flour mixture in 3 batches, alternating with coconut milk in 2 batches, until just combined.

4. Divide batter between prepared pans; smooth tops. Bake until a tester inserted in centers comes out clean, 35 to 40 minutes. Let cool in pans set on a wire rack 5 minutes. Turn out onto rack; let cool completely.

5. With a serrated knife, trim tops of cakes level. In a bowl, fold shredded coconut into 1 cup buttercream. Spread evenly on one cake layer. Top with second cake layer, trimmed-side down. Reserve 2 cups buttercream; use remainder to spread a smooth layer over entire cake.

6. Place reserved buttercream in a pastry bag fitted with a large star tip (such as Ateco #826). Use a tree-shaped cookie cutter to mark an overlapping pattern on top of cake, then fill in each tree by piping within markings: Working from bottom to top, hold pastry bag at a 45-degree angle and place tip on cake; squeeze while pulling forward and then up, releasing pressure to make pointed tips. Cake can be stored in refrigerator in an airtight container up to 1 day; bring to room temperature before serving.

CRAQUELIN

Active Time: 1 hr.

Total Time: 15 hr. 15 min.

Makes: Two 8-by-4-inch loaves

For a thick, opaque glaze like the one shown on page 111, add additional confectioners' sugar until you reach the desired consistency.

DOUGH

1 envelope (¼ ounce) active dry yeast

5 tablespoons whole milk, warmed (110°)

3¾ cups all-purpose flour, plus more for dusting

1 tablespoon plus a pinch of coarse salt

¼ cup superfine sugar

7 large eggs, room temperature

½ teaspoons finely grated orange zest

3 sticks unsalted butter, cut into small pieces, room temperature, plus more for pans

4 ounces brown-sugar cubes (about 25), such as La Perruche (available at amazon.com)

GLAZE

1½ cups confectioners' sugar

¼ cup whole milk

1. Dough: Sprinkle yeast over warm milk in a bowl; stir until dissolved. Let stand until foamy, about 5 minutes.

2. Place flour, 1 tablespoon salt, superfine sugar, 6 eggs, and zest in the bowl of a mixer fitted with the dough-hook attachment. Add yeast mixture; mix on low speed until combined, about 5 minutes. Scrape down sides of bowl; mix on medium speed until dough is smooth and elastic, about 8 minutes.

3. Reduce speed to low; add butter, a few pieces at a time, and knead with dough hook until incorporated. Increase speed to medium; continue kneading until dough is smooth and shiny and pulls away from side of bowl, 6 to 8 minutes. Cover with plastic wrap; let stand in a warm spot until doubled in bulk, 1½ to 2 hours. Refrigerate at least 8 hours and up to 12 hours.

4. Butter two 8-by-4½-inch loaf pans. Place sugar cubes in a large resealable plastic bag and crush into pea-size pieces with a rolling pin.

5. Turn out dough onto a lightly floured surface and divide into two equal pieces, then divide each piece into eighths. Pat each piece into a 3-inch square about $\frac{1}{2}$ inch thick; place about 2 teaspoons sugar pieces in center of each. Gather corners up over sugar to enclose; pinch to seal. Flip over and roll into a ball. Place 8 balls in each pan, in 2 rows of 4.

6. Cover each pan loosely with plastic wrap. Let rise in a warm spot until doubled in bulk, 1½ to 2 hours.

7. Preheat oven to 425°. In a bowl, whisk together remaining egg and pinch of salt. Brush egg wash over each loaf. Bake until beginning to turn golden, about 15 minutes. Reduce heat to 375° and continue baking until

deep golden brown and a thermometer inserted in middle registers 180°, 15 to 20 minutes. (If browning too quickly, tent with foil.) Let cool in pans on a wire rack 5 minutes. Turn out onto rack; let cool completely, top-side up.

8. Glaze: In a bowl, whisk together confectioners' sugar and milk until smooth. Drizzle over loaves. Unglazed loaves can be stored, wrapped in plastic, up to 1 day.

EGGNOG CRÈME-BRÛLÉE TARTLETS

Active Time: 40 min.

Total Time: 4 hr.

Makes: 8

1 recipe Pâte Brisée (for recipe, go to marthastewart.com/pate-brisee)
All-purpose flour, for dusting
1½ cups heavy cream
¼ cup granulated sugar
3 large egg yolks
2 teaspoons brandy
Pinch of freshly grated nutmeg
½ cup superfine sugar

1. Roll out both disks of dough on a lightly floured surface to a scant $\frac{1}{8}$ -inch thickness. Using a round cookie cutter or an inverted bowl and a paring knife, cut out eight $4\frac{1}{2}$ -inch disks. Fit into eight $3\frac{1}{4}$ -inch ring tart molds, pressing into corners and up sides (do not trim edges). Transfer to a parchment-lined baking sheet; freeze until firm, at least 20 minutes and up to 1 day.

2. Meanwhile, bring cream and 2 tablespoons granulated sugar just to a boil in a small saucepan. Whisk together yolks and remaining 2 tablespoons granulated sugar in a heatproof bowl. Whisking constantly, ladle about one-half of hot cream mixture into yolk mixture. Pour egg mixture into pan and cook over medium-low, stirring constantly, until thick enough for spoon drawn through it to leave a trail, 3 to 5 minutes (do not let boil). Strain mixture into a heatproof measuring cup; stir in brandy and nutmeg.



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3. Preheat oven to 400°. Trim dough shells flush with rims of tart molds. Line each shell with parchment and fill with pie weights or dried beans. Bake 20 minutes. Remove parchment and weights; bake until golden and dry, about 1 minute more. Let cool slightly, about 10 minutes.

4. Reduce temperature to 300°. Divide custard evenly among shells, filling each almost to top. Bake until custard is just set around edges, 20 to 25 minutes. Let cool in molds on a wire rack 30 minutes. Remove rings and refrigerate until chilled and set, at least 1 hour and up to 1 day.

5. Sprinkle each tart with about 2 teaspoons superfine sugar. Hold a handheld kitchen torch 3 to 4 inches above surface and move flame in a circular motion until sugar is deep golden brown. Serve immediately.

GINGERED SUGAR COOKIES

Active Time: 1 hr. 15 min.

Total Time: 3 hr. 10 min.

Makes: About 3 dozen

- 2** cups all-purpose flour, plus more for dusting
- 1** teaspoon ground ginger
- 1** tablespoon finely minced candied ginger
- ½** teaspoon baking powder
- ¼** teaspoon coarse salt
- 1** stick unsalted butter, room temperature
- 1** cup sugar
- 1** large egg, room temperature
- 1** teaspoon pure vanilla extract
- 2** teaspoons molasses
- 1** teaspoon honey

1. Whisk together flour, both gingers, baking powder, and salt in a bowl. Beat butter with sugar on medium-high speed until pale and fluffy, about 3 minutes. Beat in egg and vanilla. Reduce speed to low; gradually beat in flour mixture until combined.

2. Divide dough in half. Knead molasses into one portion, honey

into other. On a lightly floured surface, knead each piece and form into balls. Wrap each in plastic and refrigerate until firm but still pliable, about 30 minutes. (Dough can be refrigerated up to 3 days; let stand at room temperature until pliable, 10 minutes.)

3. Preheat oven to 325°. Divide each dough ball into about 3 dozen 1-inch balls (about 2 teaspoons each). On a lightly floured surface, shape into ropes, each about 9 inches long. (If ropes crack or break, simply press dough back together.) Twist pairs of opposite-colored ropes together, gently stretching each pair into a 12-inch spiral strand. Cut each strand in half crosswise; form each piece into a candy-cane or pretzel shape. (Or roll out dough and cut out shapes with cookie cutters.) Transfer to parchment-lined baking sheets, 1½ inches apart. Freeze until firm, about 30 minutes.

4. Bake, rotating sheets halfway through, until cookies are golden on edges, 14 to 16 minutes. Let cool completely on sheets on wire racks. Cookies can be stored in an airtight container up to 1 week.

Under Wraps

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TURKEY B'STEEYA

Active Time: 1 hr. 40 min.

Total Time: 4 hr. 25 min.

Serves: 10 to 12

- 3½** pounds bone-in, skin-on turkey parts, such as drumsticks, wings, and breast halves
- 4** cloves garlic, minced

Coarse salt and freshly ground pepper

- ¾** teaspoon ground ginger
- ½** teaspoon saffron
- ¼** teaspoon ground turmeric
- 4** cinnamon sticks
- 2** tablespoons unsalted butter
- 1** large onion, finely chopped
- 2** tablespoons extra-virgin olive oil
- ¾** pound blanched almonds, finely chopped
- ½** cup confectioners' sugar, plus more for sprinkling
- 1½** teaspoons ground cinnamon, plus more for sprinkling
- ¼** cup fresh lemon juice
- 8** large eggs
- 1** cup chopped fresh flat-leaf parsley leaves
- ½** cup chopped fresh cilantro
- ½** cup finely chopped preserved lemon, seeds removed
- ½** cup clarified butter (for recipe, go to marthastewart.com/clarified-butter)
- 10** to 12 sheets frozen phyllo (from a 12-to-16-ounce package), thawed in refrigerator

1. In a bowl, combine turkey, garlic, 1½ teaspoons salt, ½ teaspoon pepper, ginger, saffron, turmeric, and cinnamon sticks.

2. Melt butter in a large Dutch oven or heavy-bottomed pot over medium-high. Add onion and cook, stirring occasionally, until translucent, about 3 minutes. Add turkey mixture and enough water to cover. Bring to a boil, then reduce heat, cover, and simmer 1 hour, 15 minutes.

3. Heat oil in a heavy-bottomed skillet over medium-high. Add almonds and cook, stirring frequently, until fragrant and toasted, about 6 minutes. Remove from heat; let cool completely. Stir in confectioners' sugar and ground cinnamon.

4. Transfer all turkey parts from stock to a plate with tongs, then stir lemon juice into stock. Beat eggs and whisk into stock.

Bring to a boil, then reduce heat to a simmer and cook, whisking occasionally, until most of liquid has evaporated, 45 minutes to 1 hour. Remove and discard cinnamon sticks. Fold in parsley and cilantro. Remove and discard bones and skin from turkey; shred meat into bite-size pieces. Transfer to a bowl and stir in preserved lemon.

5. Preheat oven to 350°. Brush a 10-by-2-inch round cake pan with some clarified butter. Working with one sheet at a time, place phyllo in pan, allowing edges to overhang all around. Add 6 to 8 more phyllo sheets, brushing each with clarified butter before adding next, in an overlapping circular pattern. Finish by brushing with more clarified butter.

6. Layer phyllo evenly with half of turkey mixture, then half of almond mixture and half of egg mixture. Repeat layering process with remaining turkey, almond, and egg mixtures. Fold phyllo overhang over filling to enclose.

7. One at a time, crumble 4 separate phyllo sheets into loose balls; place on top of pie. Lightly brush with clarified butter. Bake until heated through and phyllo is golden brown, 50 to 55 minutes.

8. Sprinkle pie with confectioners' sugar and ground cinnamon; serve immediately.

GLAZED CARROTS WITH ORANGE-BLOSSOM WATER

Active Time: 15 min.

Total Time: 35 min.

Serves: 10

- 4** tablespoons unsalted butter
- 1** pound baby carrots, peeled
- Coarse salt
- 4** teaspoons honey
- 1** tablespoon orange-blossom water

1. Melt butter with ½ cup water in a large skillet over medium-high. Add carrots and 1 teaspoon salt. Bring to a boil, then reduce heat, cover, and simmer until almost



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HOW-TO HANDBOOK

tender, 12 to 14 minutes. Uncover; continue to simmer, turning frequently, until water has evaporated and carrots are glazed.

2. Add honey and orange-blossom water; continue cooking, shaking skillet occasionally, until carrots are crisp-tender, 3 to 4 minutes more. Serve immediately.

APPLE-STUFFED PORK WELLINGTON

Active Time: 1 hr. 10 min.

Total Time: 3 hr.

Serves: 6 to 8

1 boneless pork loin (3½ pounds), trimmed of fat

Coarse salt and freshly ground pepper

1 teaspoon ground coriander

2 tablespoons safflower oil

¼ cup dry white wine, such as Sauvignon Blanc

2 tablespoons unsalted butter

2 apples, such as Gala, cored and cut into ½-inch pieces (3 cups)

½ cup Dijon mustard

1 tablespoon prepared horseradish

1 tablespoon packed fresh sage leaves, finely chopped, plus sprigs for serving

Basic Pie Dough (for recipe, go to marthastewart.com/basic-pie-dough)

All-purpose flour, for dusting

1 large egg, lightly beaten

Crabapples, small apples, and fresh bay leaves, for serving

1. Pat pork dry with paper towels; season all over with salt and pepper. Sprinkle with coriander; rub onto pork.

2. Heat a large skillet over medium-high. Swirl in oil, add pork, and cook until browned on all sides, 3 to 4 minutes a side. Transfer to a plate; let cool completely.

Pour wine into skillet, bring to a simmer, and cook, scraping up browned bits from bottom, until reduced to about 1 tablespoon, 2 minutes. Let cool completely.

3. Melt butter in a large skillet over medium. Add cut apples

and cook, tossing occasionally, until softened and liquid has evaporated, about 7 minutes. Let cool completely.

4. In a small bowl, combine mustard, horseradish, chopped sage, and wine sauce. Reserve ¼ cup of mixture, then brush remainder over surface of pork. Make a 2-inch-deep slit lengthwise all the way across top of loin; stuff with cooked apples.

5. Roll out one disk of dough on a lightly floured surface to a rectangle about 1 inch wider all around than pork. Place on a parchment-lined baking sheet. Center pork on dough; brush edges of dough with water. Roll out remaining disk of dough to a rectangle large enough to drape over pork with enough dough remaining for a border. Drape over pork; trim top and bottom doughs to a ¾-inch border. Press and crimp edges with the floured tines of a fork to seal.

6. Preheat oven to 400°. From dough scraps, cut two 12-inch-long, ¾-inch-wide pieces. Arrange crisscrossed on top dough layer. Refrigerate 30 minutes. Brush egg wash over entire surface, then cut a few small vents in top of dough.

7. Bake 20 minutes; reduce temperature to 350° and bake until pastry is golden and a thermometer inserted in middle of pork registers 138°, about 5 minutes more. Let stand 30 minutes. Serve, garnished with crabapples, small apples, bay leaves, and sage sprigs, with reserved mustard mixture.

SWEET-AND-SOUR RED CABBAGE

Active/Total Time: 25 min.

Serves: 6 to 8

2 tablespoons extra-virgin olive oil

2 cloves garlic, minced

1 small head red cabbage, cored and thinly sliced (4 cups)

Coarse salt and freshly ground pepper

2 tablespoons red-wine vinegar

¼ cup golden raisins

¼ cup shelled pistachios

1. Heat a large skillet over medium. Swirl in oil. Add garlic and cook, stirring, 30 seconds. Stir in cabbage; season with salt. Add ¼ cup water, cover, and simmer until cabbage is tender, about 7 minutes.

2. Increase heat to high. Add vinegar and raisins; cook, stirring, until most of liquid has evaporated and raisins are plump, about 2 minutes. Stir in nuts and season with pepper; serve.

GINGER-RUTABAGA PURÉE

Active Time: 25 min.

Total Time: 1 hr.

Serves: 6 to 8

2 tablespoons unsalted butter, plus more for serving

1 small onion, coarsely chopped

1 1-inch piece fresh ginger, peeled and finely chopped

2 apples, such as Gala, peeled, cored, and sliced (3 cups)

3 pounds rutabagas, peeled and chopped (8 cups)

1½ cups low-sodium chicken broth
Coarse salt

1. Melt butter in a large straight-sided skillet over medium. Add onion, ginger, and apples; cook, stirring frequently, until onion begins to soften, about 3 minutes.

2. Stir in rutabagas, broth, and 1 teaspoon salt. Cover and cook, stirring once halfway through, until rutabagas are tender, about 30 minutes. Transfer to a food processor and purée until smooth. Serve immediately, topped with butter.

SALT-BAKED ARCTIC CHAR

Active Time: 45 min.

Total Time: 1 hr. 35 min.

Serves: 6 to 8

1 large leek, halved lengthwise, leaves separated, washed

well, and drained

1 box (3 pounds) kosher salt

¼ cup whole pink peppercorns, crushed

Finely grated zest of 2 oranges

8 large egg whites

1 whole Arctic char (3½ to 4 pounds), head and tail on, scaled and cleaned (ask your fishmonger to do this)

1 bunch fresh thyme

Citrus Hollandaise (recipe follows)

1. Preheat oven to 400°. Prepare a large ice-water bath. Working in two batches, blanch leek in a pot of boiling water until just tender, about 2 minutes a batch. Transfer to ice bath to cool, then let drain on a kitchen towel.

2. In a large bowl, combine salt, peppercorns, and orange zest. Stir in egg whites until combined.

3. Stuff fish cavity with thyme sprigs. Starting just below head, wrap leek leaves around fish to completely cover, ending just above tail.

4. Spread half of salt mixture on a parchment-lined rimmed baking sheet about 1 inch larger than fish. Place fish on salt bed; top with remaining salt mixture, pressing to cover all but head and tail.

5. Bake until salt is golden and firm and the tip of a thin, sharp knife pierced through crust into center of fish is hot, 40 to 45 minutes. Using a knife and spoon, break salt crust and remove in sections. Remove excess salt with a pastry brush. With knife, cut fish into 8 even pieces along spine, then transfer to a plate. Remove and discard spine, then cut and transfer 8 pieces of fish from other side. Drizzle with hollandaise and serve, with remaining hollandaise on the side.

CITRUS HOLLANDAISE

Active/Total Time: 15 min.

Makes: 2 cups

2 tablespoons fresh orange juice

½ teaspoon finely grated

**lemon zest, plus 2 tablespoons
fresh lemon juice**
5 large egg yolks
¼ teaspoon white-wine vinegar
Coarse salt
Pinch of cayenne pepper
3 sticks unsalted butter, melted

1. Combine orange and lemon juices in a bowl. Whisk together egg yolks and 2 tablespoons water in a heatproof bowl set over a pot of simmering water until mixture foams and begins to thicken, about 1 minute. Add half of citrus juices and cook, whisking constantly, until thickened slightly, 1 to 2 minutes more.

2. Purée yolk mixture, remaining citrus juices, lemon zest, vinegar, $\frac{1}{4}$ teaspoon salt, and cayenne in a blender until mixture thickens. With blender on low speed, add butter in a slow, steady stream until combined. Serve warm. Sauce can be stored in refrigerator in an airtight container up to 1 day. Gently warm before serving.

WINTER WHITE SALAD

Active/Total Time: 15 min.
Serves: 8

¾ pound daikon radish (from 1 large or 2 small daikons), peeled lengthwise into strips
4 heads Belgian endive, leaves separated
3 scallions, white and pale-green parts only, sliced thinly on the bias
1 tablespoon extra-virgin olive oil
2 teaspoons champagne vinegar
Coarse salt and freshly ground white pepper

1. Place daikon strips in a bowl of ice water until they curl; drain and pat dry.
2. In a large bowl, combine daikon, endive, and scallions. Drizzle with oil and vinegar, season with salt and pepper, and toss to combine. Serve.

POTATO-WRAPPED BEEF TENDERLOIN

Active Time: 35 min.
Total Time: 2 hr.
Serves: 6

1 small beef tenderloin (about 2½ pounds and 9 inches long)
Coarse salt and freshly ground pepper
1 tablespoon safflower oil
3 russet potatoes, peeled
¼ cup clarified butter (for recipe, go to marthastewart.com/clarified-butter), for brushing
4 ounces pâté, such as D'Artagnan Mousse Truffée (available at dartagnan.com)

1. Preheat oven to 400°. Pat beef dry and season all over with salt and pepper. Heat a large sauté pan over medium-high. Swirl in oil. Cook beef until browned on all sides, about 2 minutes a side. Transfer to a plate; let cool completely.
2. Line 2 baking sheets with parchment. Using a mandoline, slice potatoes into scant $\frac{1}{8}$ -inch-thick rounds. Brush parchment on one sheet with clarified butter. Working from outside in, arrange potatoes in overlapping lines to form a rectangle of same length as beef and wide enough to wrap around entire tenderloin. Brush entire surface of potatoes with remaining clarified butter; season with salt. Bake just until softened, 18 to 20 minutes. Remove from oven; press potatoes down and together with a spatula. Let cool completely.

3. Place beef atop potatoes on one long side of rectangle. Evenly spread pâté over top and sides of beef. Using parchment, lift potatoes up and over meat to cover completely. Transfer, seam-side down, to other prepared baking sheet.
4. Bake 30 minutes. Increase heat to 425°; bake until potatoes are golden brown on edges and a thermometer inserted in thickest part of meat registers

125°, about 10 minutes more. Let rest on sheet 10 to 15 minutes.

5. Using 2 wide spatulas, loosen potatoes under beef from baking sheet; transfer wrapped beef to a cutting board. Use kitchen shears to cut through potatoes, then slice meat with a sharp knife; serve immediately.

SWISS-CHARD BUNDLES

Active Time: 1 hr.
Total Time: 1 hr. 10 min.
Makes: 12

1 bunch rainbow Swiss chard, stems and leaves separated
4 tablespoons unsalted butter
4 shallots, minced (2 tablespoons)
1 pound cremini mushrooms, stems trimmed and finely chopped
Coarse salt and freshly ground pepper
3 ounces Parmesan, finely grated ($\frac{1}{2}$ cup)
½ cup crème fraîche
2 large eggs, lightly beaten

1. Reserve 6 longest chard stems; thinly slice remaining stems (you should have 2 cups).
2. Melt butter in a large skillet over medium-high. Add shallots and mushrooms and cook, stirring occasionally, until softened, 8 to 10 minutes.
3. Add sliced chard stems; season with salt and pepper. Cook until tender, stirring frequently, about 1 minute. Stir in cheese, crème fraîche, and eggs.

4. Prepare a large ice-water bath. Blanch chard leaves and reserved stems in a pot of boiling water until just tender and color brightens, about 2 minutes. Transfer to ice bath to cool; drain on kitchen towels.

5. For each bundle, place $\frac{1}{4}$ cup mushroom mixture on a chard leaf. Fold sides in toward middle; roll up. Thinly slice each blanched chard stem into 4 pieces; use 2 to tie each bundle.

6. In batches, arrange bundles, seam-sides down, in a single layer in a steamer basket set in a pan of simmering water. Cover and steam until warmed through, 6 to 8 minutes a batch; serve.

Silver Tidings

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SILVER-TEQUILA MARTINI

Active/Total Time: 5 min.
Makes: 1

To chill a martini glass, fill it with ice, then cold water. Let it stand 5 minutes, then drain.

2 ounces silver tequila, such as Patrón Silver
½ ounce dry vermouth
2 tablespoons fresh pink-grapefruit juice, plus a wedge and a twist for serving
10 to 12 dashes grapefruit or orange bitters, such as Fee Brothers
Edible silver flakes (optional; available at nycake.com) and sanding sugar, for serving

1. Fill a cocktail shaker halfway with ice. Add tequila, vermouth, grapefruit juice, and bitters. Cover and shake several times.

2. Stir together silver flakes and sugar on a small plate. Run grapefruit wedge along the rim of a chilled martini glass. Dip rim in sugar mixture to evenly coat. Strain tequila mixture into glass, add grapefruit twist, and serve.

HEXAGONAL SUGAR COOKIES

Active Time: 1 hr. 20 min.
Total Time: 6 hr. 30 min.
Makes: About 3 dozen

COOKIES

2 sticks unsalted butter, room temperature



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1 cup granulated sugar
1 large egg, room temperature
2 teaspoons pure vanilla extract
1 teaspoon coarse salt
2½ cups all-purpose flour, plus more for dusting

ROYAL ICING

1 pound confectioners' sugar (3¾ cups)

¼ cup meringue powder

Soft gel-paste food coloring, such as AmeriColor, in Peach and Dusty Rose; and edible silver leaf, for decorating (optional; both available at globalsugarart.com)

1. Cookies: Line 2 large baking sheets with parchment. Beat butter with granulated sugar on medium-high speed in a large bowl until well combined, about 1 minute. Add egg, vanilla, and salt; beat on medium speed until combined. Reduce speed to low and gradually add flour, mixing just until incorporated. Divide dough into 2 equal portions. Shape into disks; wrap each in plastic and refrigerate until firm, at least 2 hours and up to 1 day.

2. Preheat oven to 325°. Place one disk of dough on a lightly floured piece of parchment; roll out to a scant ¼ inch thick. Transfer dough on parchment to a baking sheet and freeze until firm, about 30 minutes or up to 1 hour. Repeat with second disk.

3. Stamp out cookies with a 2½-inch hexagonal cookie cutter; transfer to prepared baking sheets, 1 inch apart. Refrigerate until firm, 15 minutes. Gather scraps and repeat rolling, chilling, and stamping to make more shapes.

4. Bake cookies, rotating sheets halfway through, until set and golden on bottom, 12 to 15 minutes. Let cool completely on sheets on wire racks.

5. Royal icing: Beat confectioners' sugar, meringue powder, and ½ cup water in a large bowl on medium speed until icing is

smooth and falls from beaters in a thin stream, about 4 minutes. (If icing is too thick, add more water, 1 teaspoon at a time.)

6. Divide icing into 3 equal portions. Tint one with Peach food coloring and another with Dusty Rose; leave third icing untinted. Transfer each to a pastry bag fitted with a ½-inch plain round tip (such as Ateco #6).

7. Trace outline of each cookie with one color of icing; fill in with same icing. Or trace outline of half a cookie with one color of icing; fill in with same icing, then trace and fill in other half of cookie with another color. Let dry completely, about 1 hour.

8. To coat with silver, lightly brush an iced, set cookie top with water, then turn cookie over and press onto center of a silver-leaf sheet. Flip over and trim silver flush with cookie edges with a craft knife or the tip of a paring knife. Or lightly brush half of cookie top with water, then press onto silver leaf, aligning center of cookie with sheet edge; trim. Cookies can be stored in an airtight container at room temperature up to 2 weeks.

SPICED PEAR TRUFFLES

Active Time: **1 hr. 20 min.**

Total Time: **5 hr. 40 min.**

Makes: **About 5 dozen**

16 ounces semisweet chocolate, chopped (3 cups)

1 cup heavy cream

6 tablespoons pear liqueur

½ teaspoon five-spice powder

½ teaspoon coarse salt

Unsweetened cocoa powder, for rolling

Edible silver pearl dust, such as Wilton, for brushing (optional)

1. Place chocolate in a heatproof bowl. Heat cream in a small saucepan over medium-high until it begins to simmer. Pour over chocolate; let stand 2 minutes, then whisk until smooth. Whisk in liqueur, five-spice powder, and salt until smooth. Pour mixture into a 9-inch pie dish; let cool



All-natural
sweet potatoes
with a hint of
sea salt.



completely. Cover with plastic wrap; refrigerate until firm, at least 3 hours and up to 1 day.

2. Line 2 rimmed baking sheets with parchment. With a 1-inch ice cream scoop or melon baller, scoop out chocolate mixture and place on one prepared sheet. Refrigerate until set, about 20 minutes.

3. Place cocoa powder in a bowl. Dust hands with cocoa and roll truffles into balls, coating hands with more cocoa as needed; place on other prepared sheet. Refrigerate until set, 1 hour. Roll truffles in more cocoa powder or brush with pearl dust just before serving or packaging. Truffles can be stored, covered, in refrigerator up to 2 weeks.

SEEDED HONEYCOMB BRITTLE

Active Time: 25 min.

Total Time: 1 hr. 25 min.

Serves: 12 to 15

1/2 cup pepitas (hulled pumpkin seeds)

1/4 cup raw sunflower seeds

3 tablespoons sesame seeds

1 tablespoon poppy seeds

Vegetable-oil cooking spray, for baking sheet

2 cups sugar

1/3 cup honey

1 tablespoon plus 1 teaspoon baking soda

Flaky sea salt, such as Maldon, for sprinkling

1. Heat a large skillet over medium-high; add pepitas and cook, shaking skillet constantly, until darkened and beginning to pop, about 2 minutes. Transfer to a plate. Add sunflower seeds to skillet and cook, shaking constantly, until golden, about 1 minute. Transfer to plate; let cool completely. Add poppy seeds to plate; stir to combine.

- 2.** Reduce heat to medium. Add sesame seeds to skillet and cook, shaking constantly, until golden, about 1 minute. Transfer to plate; let cool completely. Add poppy seeds to plate; stir to combine.
- 3.** Coat a 12-by-17-inch rimmed baking sheet with cooking spray. In a medium saucepan, bring sugar, honey, and $\frac{1}{2}$ cup water to a boil over high, stirring until sugar and honey

to pop, about 1 minute. Transfer to plate with pepitas; let cool.

4. Pour mixture onto prepared baking sheet (do not spread; it will flow out to fill sheet). Immediately sprinkle with seed mixture and flaky salt. Let cool completely. Break into pieces; serve. Brittle can be stored in an airtight container up to 1 week.

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COOKIE INDEX

Below is a key to our cookie calendar, which appears right before "Visions of Sugar," page 105.



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Names and Addresses of All Stockholders Owning or Holding 1% or More of Total Amount of Stock as of July 31, 2015: Martha Stewart, c/o Martha Stewart Living Omnimedia, Inc., 601 West 26th Street, New York, NY 10001; Alexis Stewart, c/o Martha Stewart Living Omnimedia, Inc., 601 West 26th Street, New York, NY 10001; Martha Stewart Family Limited Partnership, c/o Martha Stewart Living Omnimedia, Inc., 601 West 26th Street, New York, NY 10001; BlackRock, Inc., 55 East 52nd Street, New York, NY 10022; Royce & Associates, 745 Fifth Avenue, New York, NY 10151; Plymouth Lane Capital Management, 717 Fifth Avenue, 11th Floor, New York, NY 10022. Known Bondholders, Mortgagees, and Other Security Holders Owning or Holding 1 Percent or More of Total Amount of Bonds, Mortgages, or Other Securities: None. Tax Status (for completion by nonprofit organizations authorized to mail at nonprofit rates): Not applicable. Publication Title: *Martha Stewart Living*. Issue Date for Circulation Data Below: October 2015. Extent and Nature of Circulation: Average No. Copies Each Issue During Preceding 12 Months, Total Number of Copies (Net Press Run): 2,374,487. Paid Circulation (By Mail and Outside the Mail): (1) Mailed Outside-County Paid Subscriptions Stated on PS Form 3541: 1,802,039. (2) Mailed In-County Paid Subscriptions Stated on PS Form 3541: 0. (3) Paid Distribution Outside the Mails Including Sales Through Dealers and Carriers, Street Vendors, Counter Sales, and Other Paid Distribution Outside USPS: 143,090. (4) Paid Distribution by Other Classes of Mail Through the USPS: 0. Total Paid Distribution: 1,945,129. Free or Nominal Rate Distribution (By Mail and Outside the Mail): (1) Free or Nominal Rate Outside-County Copies Included on PS Form 3541: 61,879. (2) Free or Nominal Rate In-County Copies Included on PS Form 3541: 0. (3) Free or Nominal Rate Copies Mailed at Other Classes Through the USPS: 0. (4) Free or Nominal Rate Distribution Outside the Mail (Carriers or Other Means): 5,213. Total Free or Nominal Rate Distribution: 67,296. Total Distribution: 2,011,100. Copies Not Distributed: 355,553. Total: 2,366,653. Percent Paid: 96.65%. No. Copies of Single Issue Published Nearest Filing Date, Total Number of Copies (Net Press Run): 2,333,669. Paid Circulation (By Mail and Outside the Mail): (1) Mailed Outside-County Paid Subscriptions Stated on PS Form 3541: 1,787,261. (2) Mailed In-County Paid Subscriptions Stated on PS Form 3541: 0. (3) Paid Distribution Outside the Mails Including Sales Through Dealers and Carriers, Street Vendors, Counter Sales, and Other Paid Distribution Outside USPS: 161,746. (4) Paid Distribution by Other Classes of Mail Through the USPS: 0. Total Paid Distribution: 1,949,007. Free or Nominal Rate Distribution (By Mail and Outside the Mail): (1) Free or Nominal Rate Outside-County Copies Included on PS Form 3541: 54,573. (2) Free or Nominal Rate In-County Copies Included on PS Form 3541: 0. (3) Free or Nominal Rate Copies Mailed at Other Classes Through the USPS: 0. (4) Free or Nominal Rate Distribution Outside the Mail (Carriers or Other Means): 3,233. Total Free or Nominal Rate Distribution: 57,806. Total Distribution: 2,006,813. Copies Not Distributed: 324,484. Total: 2,331,297. Percent Paid: 97.12%. Electronic Copy Circulation: Average No. Copies Each Issue During Preceding 12 Months, Paid Electronic Copies: 0. Total Paid Print Copies + Paid Electronic Copies: 0. Total Print Distribution + Paid Electronic Copies: 0. Percent Paid (Both Print & Electronic Copies): Not applicable. No. Copies of Single Issue Published Nearest to Filing Date, Paid Electronic Copies: 0. Total Paid Print Copies + Paid Electronic Copies: 0. Total Print Distribution + Paid Electronic Copies: 0. Percent Paid (Both Print & Electronic Copies): Not applicable. 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Why We Love It

For its Pen & Ink Snowflake holiday cards, center, Dempsey & Carroll created a custom blend of silver and gray inks to achieve a lustrous but understated look. It's this attention to detail—also visible in the way the company lines each envelope by hand—that keeps its loyal customers coming back.

Holiday-card box sets, from \$65 for 10, in Snow Crystals With Greeting (top right) and Pen & Ink Snowflake (center), dempseyandcarroll.com.

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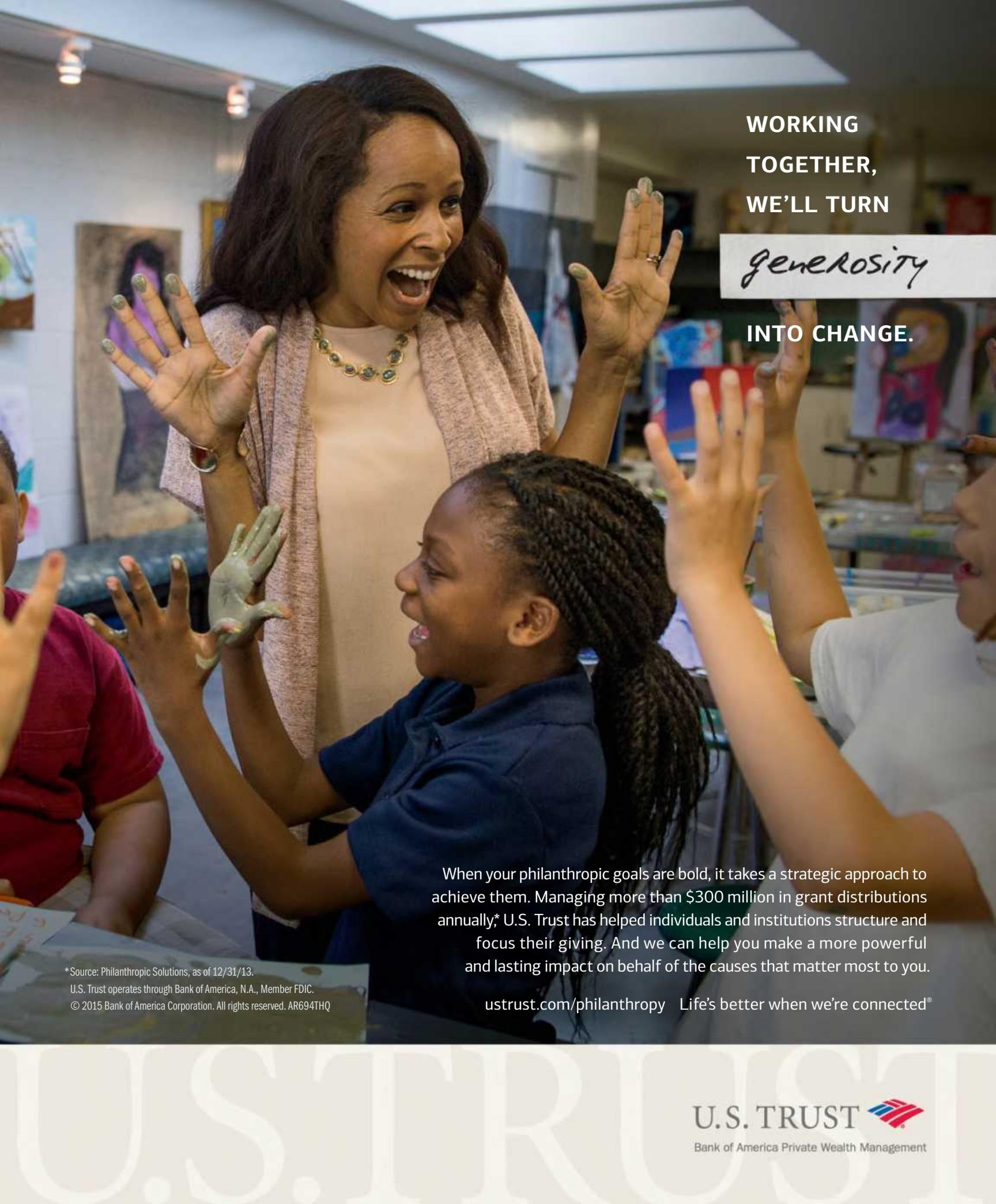
Dempsey & Carroll

PHOTOGRAPH BY
BRYAN GARDNER

Founded in 1878, Dempsey & Carroll was among the finest stationers of its day. The company still thrives more than 125 years later largely because it has stuck to the time-honored, quality-over-quantity methods of engraver John Dempsey and his business partner, George Carroll. At its

manufacturing facility in Baltimore, engravers hand-carve a name, monogram, or motif onto a copper or steel plate. A printing press stamps the plate onto heavy paper made from a special blend of cotton fibers milled in the U.S. The result is an exquisitely refined stationery that "feels good in

your hands and picks up ink beautifully," says president and CEO Lauren Marrus. Text messages and emails may now dominate our daily correspondence, but "there are times when you want to make a deeper connection," Marrus says, and "a handwritten note goes a long way." —Melissa Ozawa

A photograph of several children in a classroom or studio setting, all with their hands raised high in the air. They appear to be excited or cheering. In the background, there are easels and colorful artwork on the walls.

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